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7921 Bonaventure Drive · Marsh Oaks

Located in Wilmington's sought after Marsh Oaks neighborhood with community pool, clubhouse and tennis courts, this quality built brick home by Tony Ivey includes 5 bedrooms, 4 baths and an open floor plan. **$529,000**

726 Forest Hills Drive · Forest Hills

The 700 block of Forest Hills Drive, arguably Wilmington's prettiest residential street, is the setting for this fine painted brick home with slate roof and slate terrace. Beautifully landscaped with a meandering creek in the back yard, this home includes 4 bedrooms and 3 1/2 baths. **$599,000**

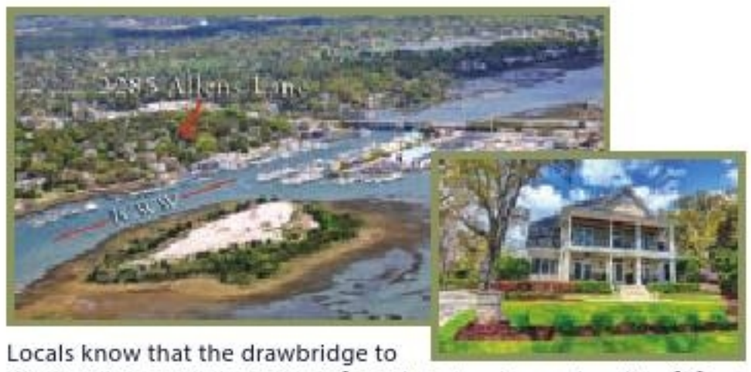
1837 S. Moorings · Landfall

Overlooking Landfall's Nicklaus golf course with pond views, this 2 year old D. Logan built home features 4 bedrooms, 3.5 baths with all but 1 bedroom and bath on the 1st floor. Enjoy a huge screened porch with telescoping sliding doors on 2 sides and access from the master suite. **$749,000**

1927 Deep Creek Run · Mason Harbour Yacht Club

Boater's paradise in Northern New Hanover County. Enjoy this new quality built home by Cress Bell of Jordan Built Homes with waterfront clubhouse and pool and a 30 ft. boat slip. This convenient location off Middle Sound Loop Road offers easy access from Raleigh off the I-40 outer loop and is 5 to 10 minutes from Wrightsville Beach and Mayfaire. **$894,000**

2285 Allens Lane



Locals know that the drawbridge to Wrightsville Beach is the bulls eye for real estate values and quality of life. This like new brick home offers easy access to the drawbridge, the "Loop", marinas and many waterfront dining options. With deeded water views of the Intracoastal Waterway, and a very open floor plan. **$1,495,000**

8747 Ramsbury Way · Plantation Landing

Conveniently located near Porters Neck Road and Futch Creek with easy access to the I-140 bypass, this brick villa features 3 bedrooms, 2 baths on the ground floor with an additional bedroom/bonus room and bath upstairs. **$319,500**

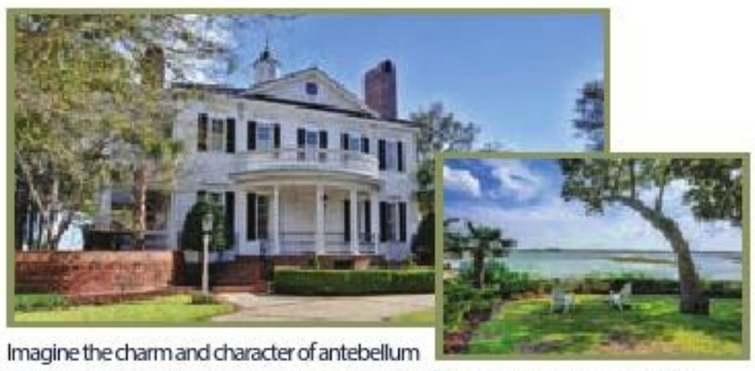
8213 Bald Eagle · Porters Neck Area

Enjoy moving into this brand new D Logan home on Wilmington's Bald Eagle Lane. High ceilings, energy efficient, an open floor plan with granite counters throughout, 5 bedrooms and 4 baths make the "Wynham" one of Logan's most popular designs. **$755,000**

6524 Brevard Drive · Parkside at Mayfaire

Tucked among palm trees and lush landscaping and surrounded by real wrought iron fencing, this low country inspired design features Charleston upper and lower porches in the front and a screened porch with balcony above in the rear. **$799,000**

2324 Ocean Point Drive · Landfall



Imagine the charm and character of antebellum Charleston architecture combined with today's modern conveniences like a gourmet/granite kitchen, elegant baths and walk-in closets all set on a high bluff lot overlooking the Intracoastal Waterway in Landfall. **$2,395,000**

1233 Arboretum Drive · Landfall

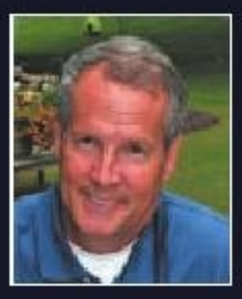
This one has it all! Great curb appeal, low maintenance brick exterior, open floor plan with 4 bedrooms, 3.5 baths including spacious 1st floor master suite, with his and her walk-in closets. **$549,000**

211 Salt Marsh Lane · Hampstead

Located in Hampstead's award winning neighborhood, Pecan Grove, this immaculate low country design with metal roof features over 1,000 sq.ft. of covered porches. Enjoy the salt breeze and Intracoastal waterway views from this quiet cul-de-sac location. A neighborhood boat ramp, pier, pool and clubhouse. **$785,000**

308 Causeway Drive · Windswept

Does it get any better? Living on the water at Wrightsville Beach with your 24 ft. boat slip just steps out the back door! Located on a protected tidal basin, this 3 bedroom, 3 bath townhouse looks over Motts Channel and offers southern exposure to catch the prevailing salt water breeze and sunlight. **$849,000**



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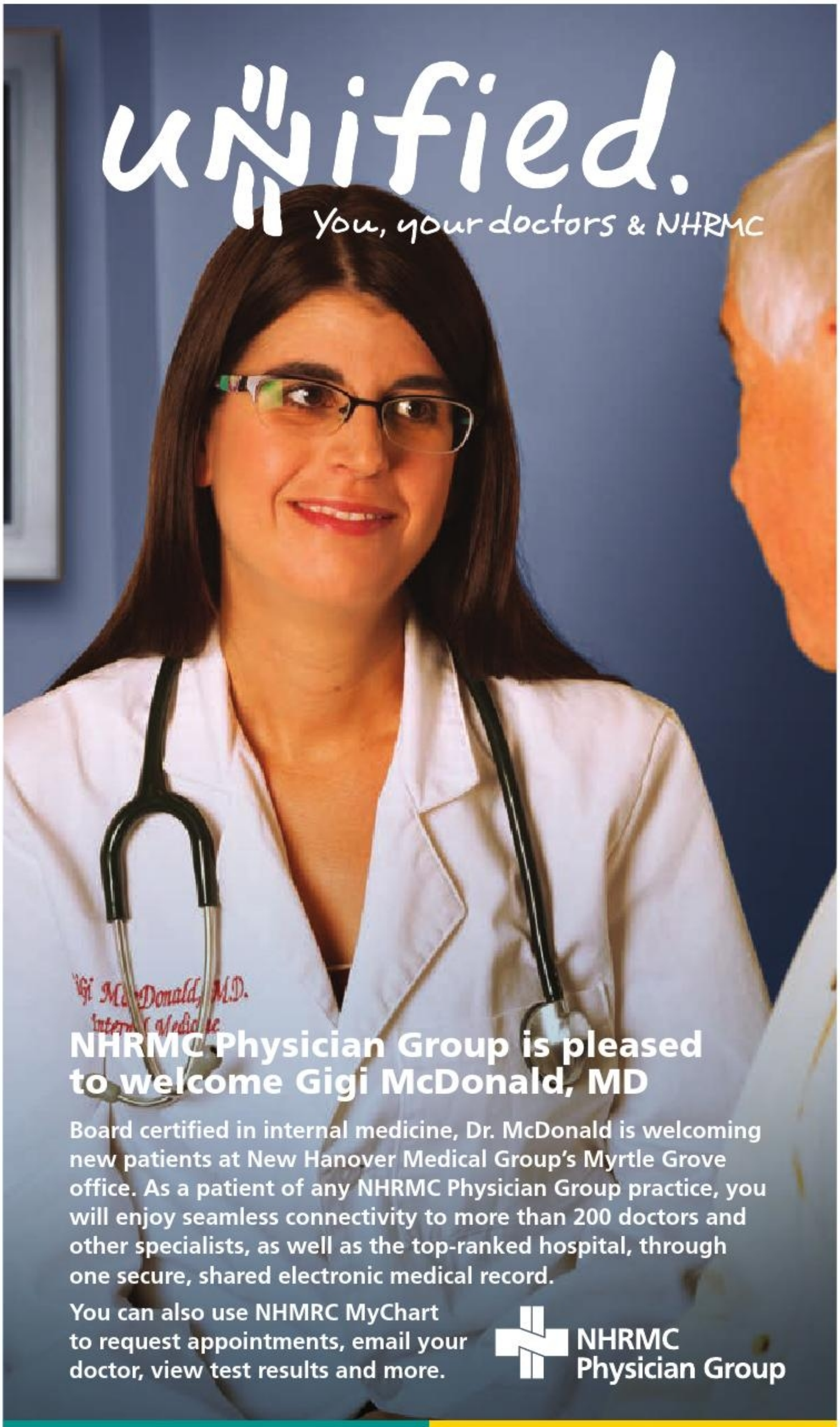
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Cover Photograph by Mark Steelman

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2525 Canterbury Road — *Oleander Estates*

Well maintained, custom built home situated on a tree-lined street in sought after South Oleander. On almost ¾ of an acre, this property offers lush landscaping and plenty of yard for kids to play. Enter into the marble floored foyer, then into the formal living room with custom built-in cabinets/bookshelves. The oversized dining room will seat 12 comfortably. The kitchen offers plenty of cabinet and counter space, and a large family dining area, off of which is a separate laundry/mud room. Also on the main floor is a spacious family room with fireplace and more custom built-in cabinets/bookcases. The covered back porch is the perfect place to relax, overlooking your secluded back yard surrounded by hardwoods. Upstairs, the master suite offers dressing area, walk-in closet and tiled bath. 3 more bedrooms, another tiled bath, and home office complete this perfect home. This property is located near Cape Fear Country Club, New Hanover Regional Medical Center, Alderman Elementary, downtown, and shopping. **$399,900**

2516 Canterbury Road — *Oleander Estates*

This home offers an open, flowing floorplan & high ceilings throughout the main living areas. Spacious formal rooms and a bright, airy family room and breakfast room that open to the patio and private backyard with beautiful flowering plants, making this a perfect home for entertaining. Situated on an oak lined street in sought after South Oleander, this 4 bedroom 3.5 bath brick home offers over 3500 sq. ft. all on 1 level. It sits on a ¾+ acre lot complimented by mature, lush landscaping that is garden tour worthy-abounding in azaleas, camellias, hydrangeas, crepe myrtles, and so much more. Other features include 2 new heat pumps, a new roof and ample storage in the many closets, large laundry room, and workshop and utility room off of the carport. This property is located near Cape Fear Country Club, New Hanover Regional Medical Center, Alderman Elementary, downtown, and shopping. **$399,900**

1542 Magnolia Place — *Magnolia Place/Oleander*

This home sits at the end of an oak lined quiet cul-de-sac with side yard overlooking the 10th fairway of Cape Fear Country Club's golf course. This 3 bedroom, 3 bath home offers all formal areas plus sunroom, a cozy den and breakfast room, and a separate children's suite upstairs with bedroom, full bath and huge playroom. It is within walking distance of Cape Fear Country Club and is close to New Hanover Regional Medical Center, downtown, and shopping and dining. **$329,900**

---

521 South 3rd Street — *Historic District*

This classic bungalow is a hidden gem of the Historic District. Nestled beneath sprawling crepe myrtles, this 1880s bungalow has been lovingly restored and updated. This 3 bedroom, 3 full bath home offers hardwood floors throughout, high ceilings, spacious kitchen, all formal areas, an airy sunroom overlooking secluded brick courtyard and a new 30 year roof. Property is currently a residence but zoning "MSMU" allows office or commercial use per city codes. Vacant lot behind home that faces Castle Street may be purchased separately. **$319,900**

6100 Murrayville Road

Excellent development site! Located in the burgeoning North College Road corridor of northern New Hanover County, this site would make an outstanding townhome or apartment complex. It is only a half mile from the center of the Murrayville area which has become a hotbed for new retail activity and growth and boasts some of the fastest-growing traffic counts in New Hanover County. Two lots combined for a total of 49.1 acres +/-. Sewer and water are on the property and natural gas is available. **$2,650,000**

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Into the Unknown

By Jim Dodson

This month, quite rightly, we celebrate Veterans Day and gather round a harvest table to enjoy the fruits of the Earth and give thanks for our many blessings.

Something about the soulful days of November invites reflection on the sweet mystery of human life and the brevity of our own shortening days — why we came and where we may be headed on an unknown journey that has fueled the imagination of sages and poets across the millennia.

Not surprisingly, the topic also deeply fascinated my dear friend and mentor John Jasper Derr, who passed away on a beautiful summer evening this year. Some of us who knew him well called him the Ageless One-Derr.

Near the end of his days, Ben Franklin remarked that a long life might not be good enough, but a good life is long enough.

My friend John enjoyed the good fortune of both — a long and remarkably productive life. He was just past his 97th birthday the summer evening he watched American Pharoah gallop home to win the 147th Belmont Stakes and claim the first Triple Crown in thirty-eight years, then slumped in his armchair at home in the Tennis Club of North Carolina.

Whatever else is true, this seems a divinely orchestrated exit for a man who as the first head of CBS Sports helped lure the Kentucky Derby to the small screen in the early 1950s and went on to convince his network bosses in New York to broadcast the first college football game — the Rose Bowl — on TV a short time later. Eventually, he even wooed a reluctant Cliff Roberts and Bobby Jones into televising professional golf when both were convinced it would never work.

Dirty Derr, as I liked to call him, was a pioneer of broadcasting who shaped the way our games are played and enjoyed by millions across the planet today.

Dirty Derr was something of an inside joke between us, the nickname this dapper son of a Gastonia postman used as a Golden Gloves bantam weight boxer prior to service during the Second World War. This was about the time he and my dad met at the *Greensboro Daily News*, where John was the assistant sports editor and my father was the aviation writer and ad salesman. My dad was a Golden Gloves boxer as well — "Battling Brax" was his ringside handle. They became friends before going their separate ways to serve a nation going to war.

John wound up working for a general in the Pacific theater and returned home to become a sidekick of Arthur Godfrey and colleague of Red Barber on CBS Radio. My old man became a glider pilot for the 8th Army Air Corps and came home after the liberation of France to work at the *Washington Star* before he set off on a newspaperman's odyssey that carried him through the deep South and eventually brought my family home to North Carolina.

The funny thing is, I never knew these two remarkable fellows knew each other until I stopped off in my old boyhood haunt of Pinehurst fifteen years ago to ask John about golf legend Ben Hogan, a reluctant star he knew better than probably any other reporter. After helping Arnold Palmer write his memoirs, I'd been asked by the estate of Hogan — the most elusive sports star in American history — to write the first authorized biography of a little man who fantaically shielded his life from view. Truthfully, I felt that I was a far better match with Arnold Palmer than the cold and forbidding Ben Hogan. But I knew John Derr would have a good opinion on that.

Needless to say, during our dinner at the beloved Pine Crest Inn, John urged me to take on the daunting biography and treated me to a host of un-heard Hogan stories, the first of probably thirty hours of conversations I would have with the great One-Derr over the next fifteen years. He provided me invaluable insight that shaped three of my six golf books, two of which won Book of the Year honors.

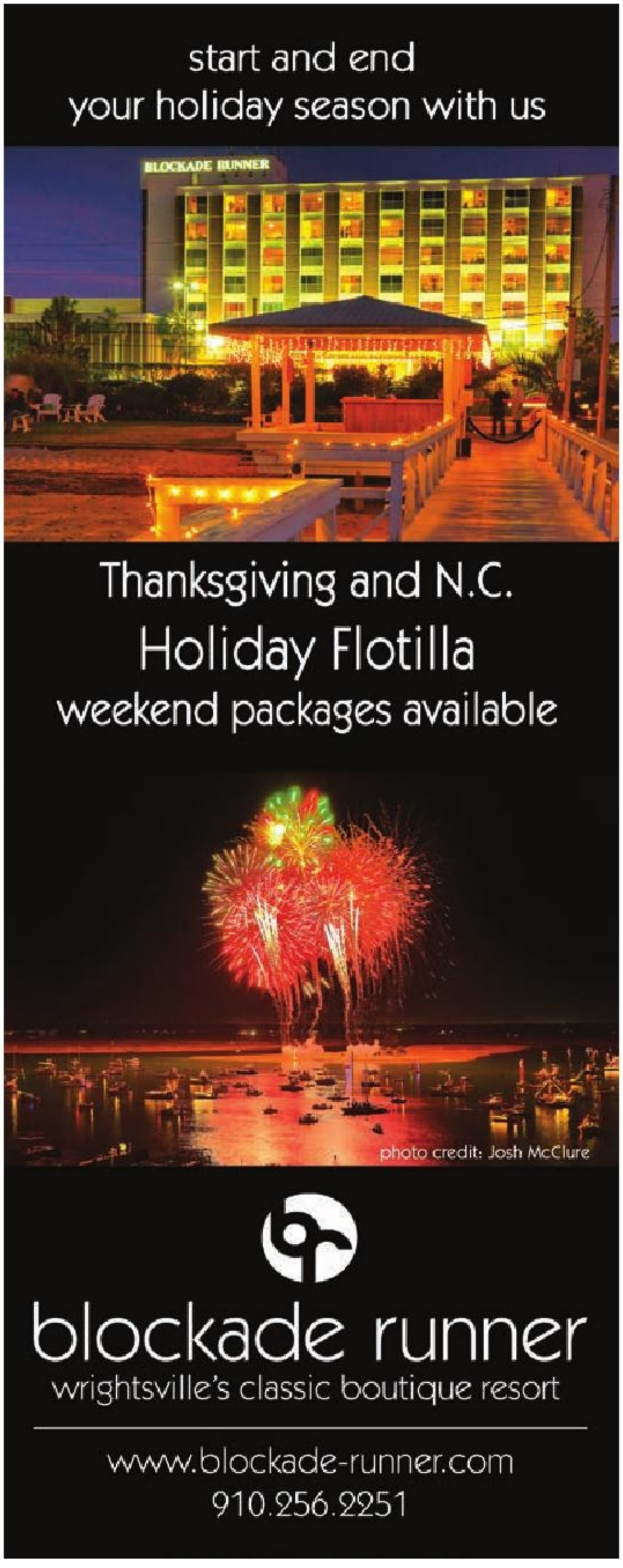
At one point that first evening at the Pine Crest, he also casually mentioned that he fondly remembered my father, who'd recently passed on and was the subject of my recent book, *Final Rounds.* He told me, with a roguish twinkle, that they shared a love of baseball and amateur boxing and "extremely good tastes in women," not to mention that both were sharp dressers. I remember listening and thinking how similar, in fact, they truly were, these dapper gents — self-made sons of rural Carolina who ventured into an unknown world with brimming spirits and strong curiosity and the kind of endless optimism they believed were the engine fuels of human success. They even physically resembled each other, bald and dapper fellows who loved to spin stories and drew a crowd wherever they happened to be. Both loved to write doggerel verse and fancied a mildly blue joke.

Also that night, after I casually mentioned that I hoped to move home to Greensboro someday in the future, Dirty Derr suggested that I consider moving home to Pinehurst first. I asked him why.

"Because, dear boy, old golf writers never really die," he provided with that same roguish smile. "They just move to Pinehurst and lose their balls. Save Greensboro for your funeral!"

After my wife and I moved to Southern Pines, One-Derr became a regular Sunday night supper guest at our house, regaling our grown children and other lucky guests with his rich and varied tales of fascinating people he'd known in the 20th century, a human tapestry that ranged from Gandhi in India to Grace Kelly in Philly, Ted Williams, Sammy Snead, Bing Crosby, Bobby Jones, Ed Murrow and just about every important figure in the news across six decades of his working life. My favorite was the night he met Albert Einstein walking the Yale golf course in the dusk. Derr asked him if he played golf and the wild-haired genius fairly shouted at him, "Heavens, no! It's much too difficult!" You can read these

PHOTOGRAPH COURTESY OF CRICKET GENTRY



lovely tales in John's book called *My Place At the Table*.

Among his many tributes, Augusta National presented him a lifetime achievement award for the sixty-two years he manned the tower on the 15th hole and covered golf's greatest boutique gathering in print or on radio and TV.

As the years passed and John's health faltered, his spirit never did. On the last night I drove him home to the Tennis Club, he remarked, "James my boy, it's been a grand and sweeping journey! But I fear I'm about to turn in my press credentials for good and head into the Great Unknown! I have some things I wish to give you."

"That's nonsense, John," I told him. "You can't go anywhere soon. My wife adores you."

He smiled. "And I adore her. By the way, if you happen to predecease me, I have a plan to begin courting Wendy if she'll have me. Thought I'd just get that out of the way."

"No problem," I assured him.

That evening he gave me a batch of letters from his old colleagues and told me a hilarious joke about a dying man and chocolate chip cookies I now tell on the dinner speech circuit.

"I miss writing letters," he confessed. "Very few things give you as much pleasure as writing and reading a genuine letter, you know."

A few weeks later, John was moved to write one last letter to all of us.

It seems one of the positives of life – from the beginning to the end – is that we embark on a journey into the Unknown

On that morning of October in 1917, while the world was still rumbling from the cannons and howitzers of the Great War, World War I, that was to bring serenity and peace to the divergent men of different backgrounds, different views of life and different plans for humanity, I was about to descend from the sanctity and peacefulness of my mother's womb. I was about to go into the Unknown. That was 1917, a long time ago.

Each day is another opportunity to grow. Each day [is] an experience new to me but old to the world. I welcomed the adventures of walking, of talking, of being happy and living. I went into the Unknown.

Always something new.

Learning life was a major goal – uncertain but anxiously awaited.

Then, with the confidence and bravado acquired in youth, curious of the world around me, I knew it was a big world and I was but a small part of it.

Life took on a new meaning and I enjoyed telling others what I saw, how I felt, what I knew and sharing this new role. Everything fascinated me and I enjoyed sharing with others who were also going along into the Unknown.

There was a reason I was not athletic and an avid participant in sports. My Unknown was observing and reporting what I saw.

My stage grew larger but the mystery remained.

Then I learned I could describe events for others, those not able to be with me at each stop I spirited from those who preceded me. They, too, gave me the curiosity and ability to do my job and move on, the strength and desire to move on into the Unknown.

One day I was called by my government to serve our military forces. It was a major change of life but an adventure I had not planned. Who could?

There was pride in that uniform. Not bravery so much as pride. But when the bugle sounded I was in a new scenario, uncertain but eager again to head into the Unknown.

India. CBS. PGA. Broadcasting.

The snow on Mt. Everest. The Crown of Taj Mahal. The float down the Nile River. Lost in the Pyramids.

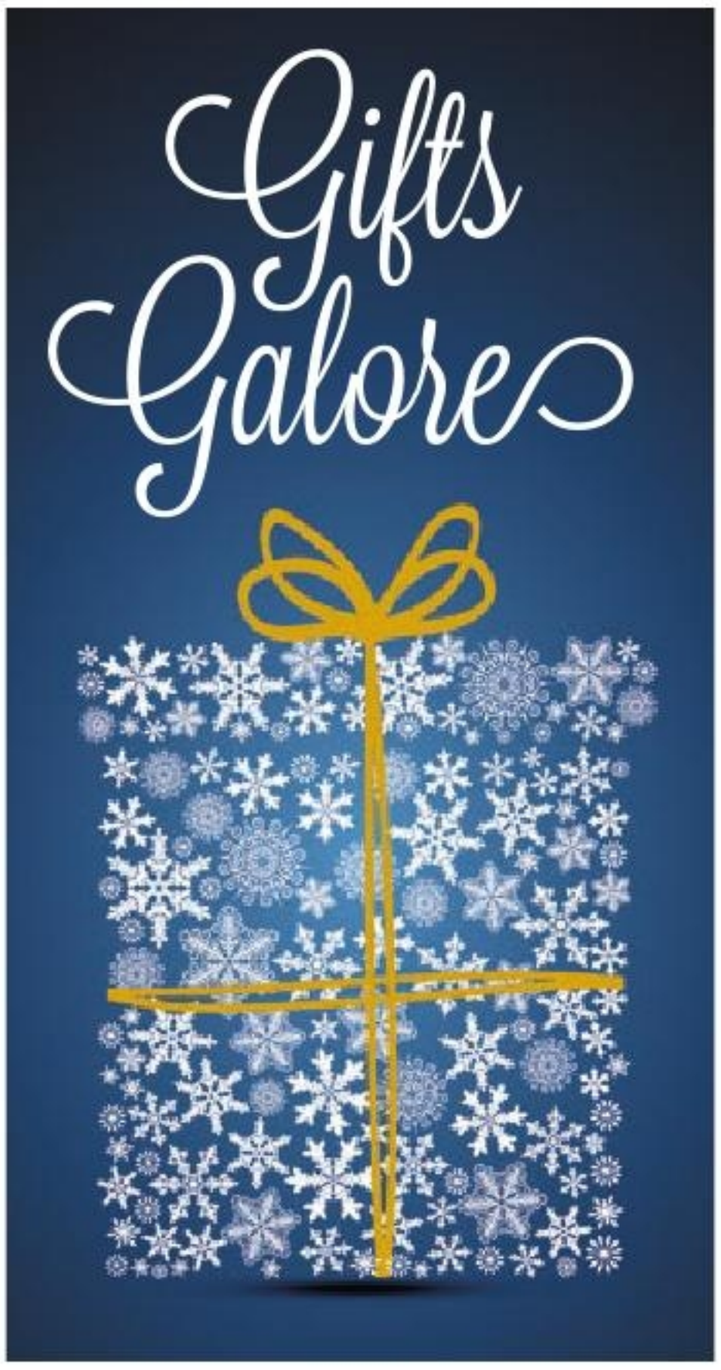
Olympics. Masters.

Life.

Into the Great Unknown.

The great One-Derr jotted these grateful words on a scrap of paper as he sat outside waiting for a ride from a friend taking him to a radio interview, his final reporter's entry – two days before he passed away.

Contact editor Jim Dodson at jim@saltmagazinenc.com.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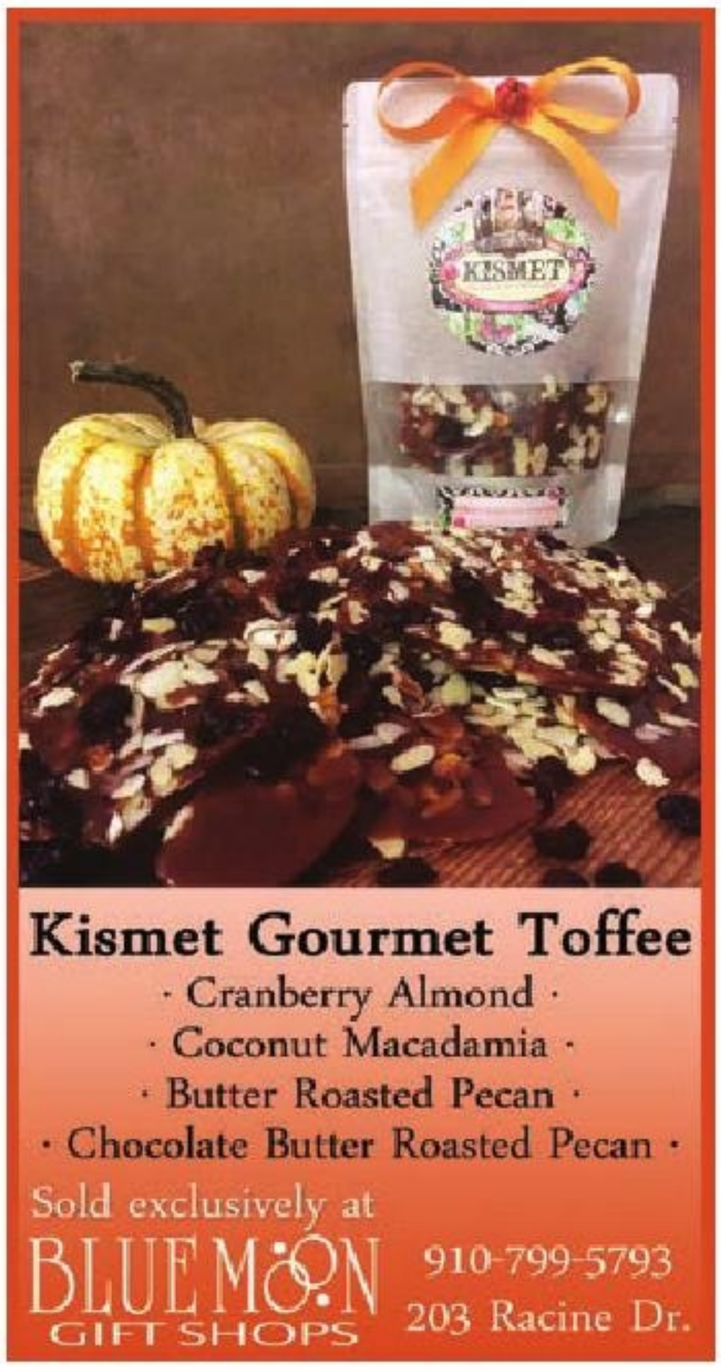
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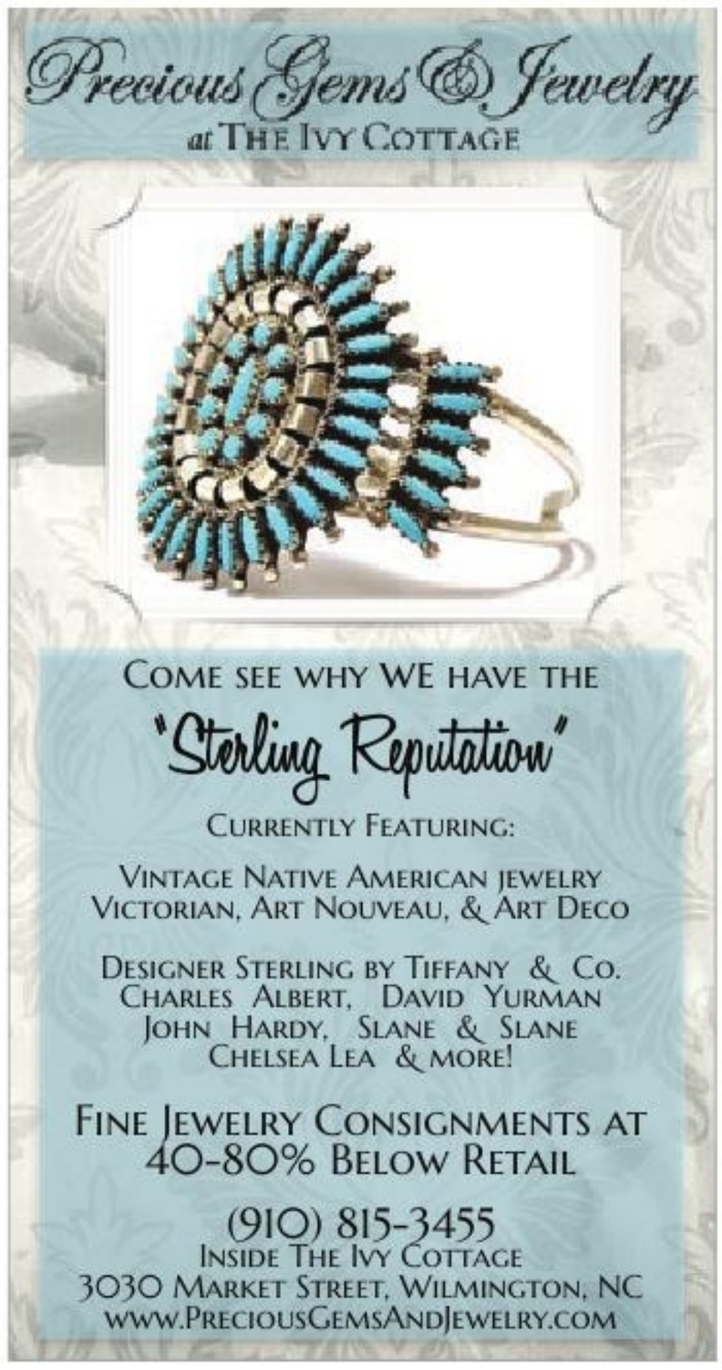
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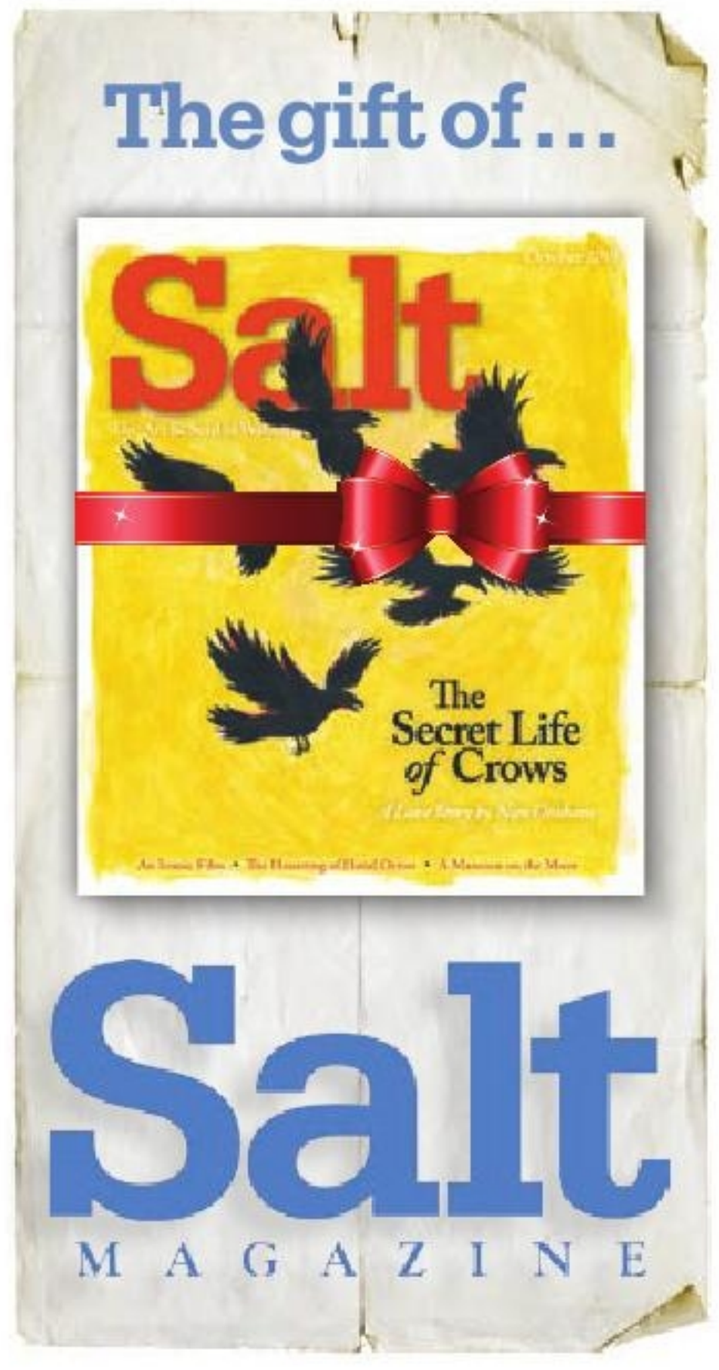
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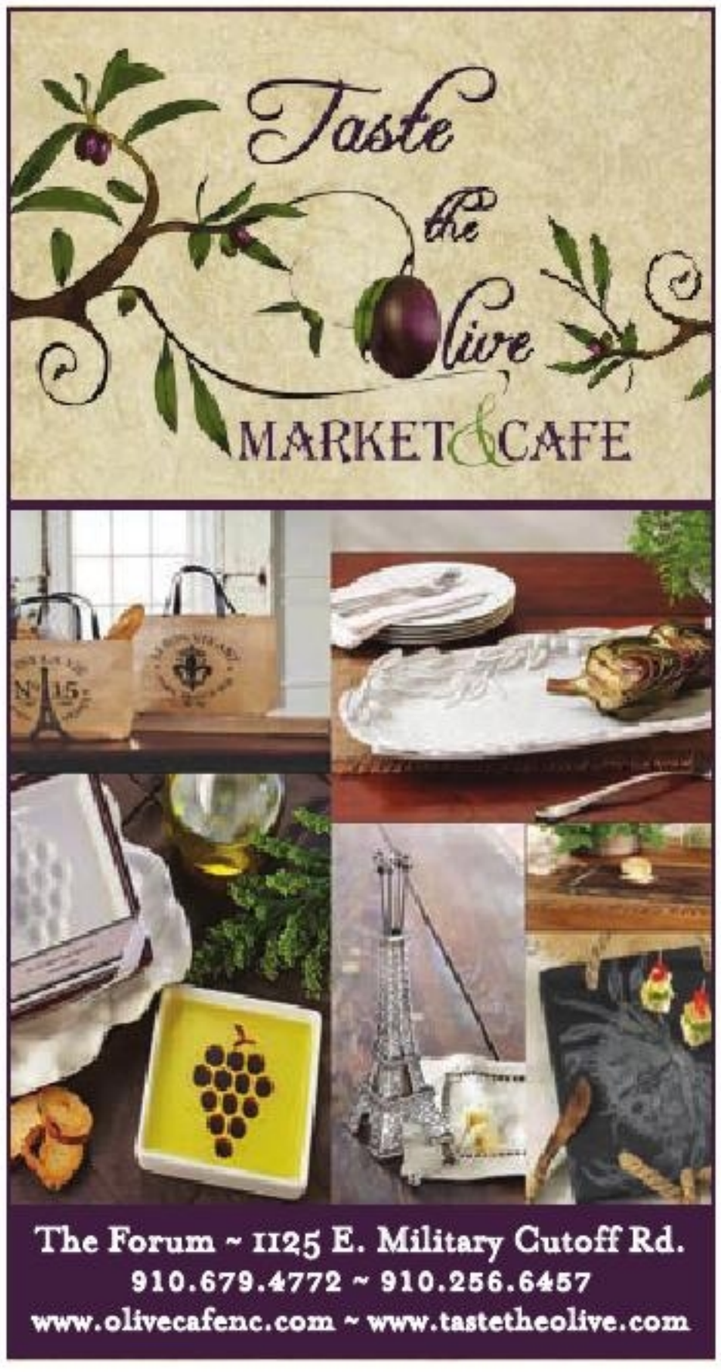
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SaltWorks

Taboo Expressions

Revenge, lust, incest . . . Sounds a bit like the recipe for HBO's *Game of Thrones*. But such concoctions have been intoxicating audiences for centuries. Thursday, November 12, through Sunday, November 15, the UNCW Department of Theatre presents, *'Tis Pity She's A Whore*, a tragic Jacobean-era play written by John Ford. Sibling lovers Giovanni and Annabella must both take action to keep secret their forbidden love. Not recommended for young children. Show runs Thursday through Saturday at 8 p.m.; Sunday at 2 p.m. Tickets: $15; $12 (seniors); $6 (students). UNCW Cultural Arts Building, Mainstage. Info: (910) 962-3500 or uncw.edu/arts/boxoffice.html.

Two for the Show

On Friday, November 13, at 7:30 p.m., Wilmington concert pianists Domonique Launey and Steve Field will deliver a stunning selection of piano duets (read: works written for two pianos) including Infante's *Danses Andalouses*, Gershwin's *An American in Paris*, Bach's *Concerto in C Major* (for two harpsichords without orchestra), and Rachmaninoff's *Suite No. 2, Opus 17*. Both Field and Launey have performed internationally as soloists, accompanists and chamber musicians. Prepare for an absolute wow event. Box office opens at 6 p.m. Tickets: $6; free for UNCW students. Beckwith Recital Hall, UNCW Cultural Arts Building. Info: (910) 962-3415 or uncw.edu/music/events/events-calendar.html.

Run for the Hungry

On Thursday, November 26, some will be up with the sun, brushing their birds with honey or dicing onions for Granny's cornbread dressing. Some will say all that can wait. On Thanksgiving Day, 8 a.m., Gallop for the Gravy, Wilmington West Rotary Club's annual 5K Race, will raise awareness and funds for Full Belly Project, Nourish NC and Mother Hubbard's Cupboard, three local non-profits working to feed the hungry both globally and within our community. Yes, homemade pies await at the finish. Registration: $30. Wilmington Family YMCA, 2710 Market Street. Info: (910) 616-7788 or www.facebook.com/GallopfortheGravy.

Calling All Artists

Now through Saturday, November 28, Wilmington Art Association (WAA) is accepting poster art contest entries for its annual juried spring art show and sale. Winning artwork will be featured on a framed poster for auction, on posters available for sale, on cards, invitations and other publicity material for the upcoming show. Participating artists must be current WAA members; artwork in any 2-D media (or a high quality resolution image of 3-D work) on any non-offensive subject welcome. One piece of artwork per artist. Winner will be announced on Thursday, December 10, at the WAA holiday banquet. See website for submission requirements. Info: wilmington-art.org.

Café Americana

Known for his nimble guitar playing with bluegrass band End of the Line, Wilmington native John Fonvielle is likewise an accomplished singer/songwriter whose newly released album, *Rodeo*, features ten Americana-style songs that run the gamut of the human experience. "Usually my songs reveal their meaning to me only after they are written," says the artist. "I like to think that listeners can find their own stories in the lyrics." Experience Fonvielle's stories and malt whiskey voice at Soup to Nuts Live on Thursday, November 19, 7:30 p.m. Presented in WHQR's intimate listening room by radio host George Scheibner, this program mixes live music with brief interview questions. Doors open at 6:30 p.m. Suggested donation: $10. MC Erny Gallery (third floor), 254 North Front Street. Info: (910) 343-1640 or whqr.org/topic/soup-nuts-live.

Sky's the Limit

A gala exhibition for No Boundaries International Art Colony will be held on Saturday, November 21, from 6–9 p.m. Inspired by an artist colony in Macedonia, No Boundaries. was founded in 1998 by Wilmington artists Pam Toll, Gayle Tustin and Dick Roberts. Works inspired by the artists' two-week residency at Bald Head Island will remain on display through December 31. Writer Joel Finsel visited the colony in 2013 and wrote about his experience in the October 2014 issue of *Salt*. "If every artist's journey to the colony were represented by a different colored thread on the map," he said, "the end design would be a multi-layered tapestry." The exhibition will be equally exquisite. See for yourself. CFCC's Wilma W. Daniels Gallery, 200 Hanover Street, Wilmington. Info: (910) 214-4041 or cfcc.edu/blogs/wilmagallery.

The Hot Ticket

Cucalorus 21, which happens Wednesday, November 11, through Sunday, November 15, will draw thousands of filmmakers, artists and underground movie buffs to downtown Wilmington to celebrate art and encourage creative exchange in a non-competitive, non-threatening environment. With screenings of more than 200 films from around the globe (everything from low-budget independent comedies to sociopolitical documentaries, shorties and family films), plus dance, installations, social events and Cucalorus Connect (a new interactive conference on capital, entrepreneurship, innovation and entertainment), this year's festival just might be the best yet. Visit website for complete schedule. Info: www.cucalorus.org.

Once Upon a Pine

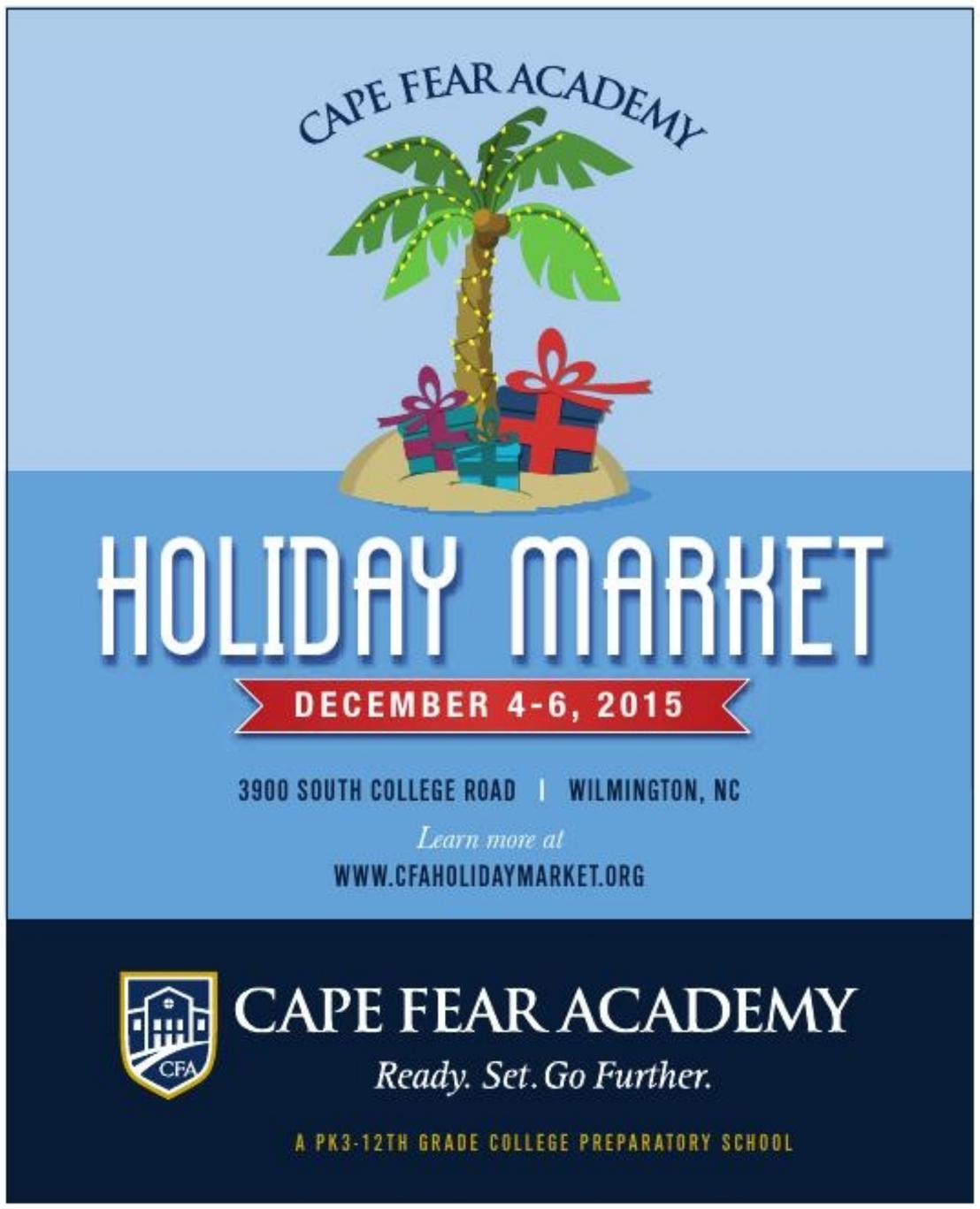
The Carolina Pine Music Festival kicks off on Friday, November 20, at the Brooklyn Arts Center, 4 p.m., with live performances by Mike Blair and the Stonewalls, Rebekah Todd and the Odyssey, Beta Radio, and The Midatlantic, a local band of eclectic musicians with a dynamic brand of folk rock that surprises and a knack for adding ukulele, keytar, or even bagpipes into the mix when the moment is right (listen: www.themidatlanticband.com/music/). Festival continues at Satellite Bar & Lounge on Saturday, November 21, and at the Art Factory on Sunday, November 22. Food trucks and vendors available throughout the weekend. See festival website for complete lineup and ticket info. Weekend passes available for $20. Info: www.carolinapineproductions.com/the-festival.html.

All Good Things

Listen Up Brunswick County, a local non-profit whose "Good Music/Good Deeds" mission says it all, presents singer/songwriter John Gorka on Sunday, November 15, 7 p.m., for a special event concert to benefit The Music Maker Relief Foundation, a non-profit founded to preserve the musical traditions of the South. The regular Listen Up Brunswick County 2016 season, which will benefit New Hope Clinic, kicks off on Saturday, January 9, with a return appearance from The Kennedys. Committed to bringing established singer/songwriters to Brunswick County, Listen Up entertainers are seasoned veterans — they just happen to be new to our area. Tickets: $24. Southport Senior Center, 1513 North Howe Street, Southport. Info: listenupbrunswickcounty.com.

Small Wonders

Amazing, the things you can do with flour: prank people, papier-mâché, make crispy ginger biscuits . . . One winter in Stockholm, a full-scale gingerbread house was made using 650 pounds of it (not to mention 800 sticks of butter and heaven knows how many bags of sugar). Looked like something straight out of a Brothers Grimm tale. If such vision strikes your fancy, consider coming out for Party in the Pines, the opening night kickoff party for Bread & Lights, CAM's inaugural gingerbread and lantern festival. On Friday, November 20, from 6–9 p.m., celebrate the creativity of participating artists, designers, bakers and performers at a museum fundraiser featuring live music, cocktails, hors d'oeuvres, desserts and a dazzling showcase of exquisite gingerbread creations and originally designed lanterns. Tickets: $35–45. Cameron Art Museum, 3201 South Seventeenth Street, Wilmington. Info: (910) 395-5999 or breadandlights.org.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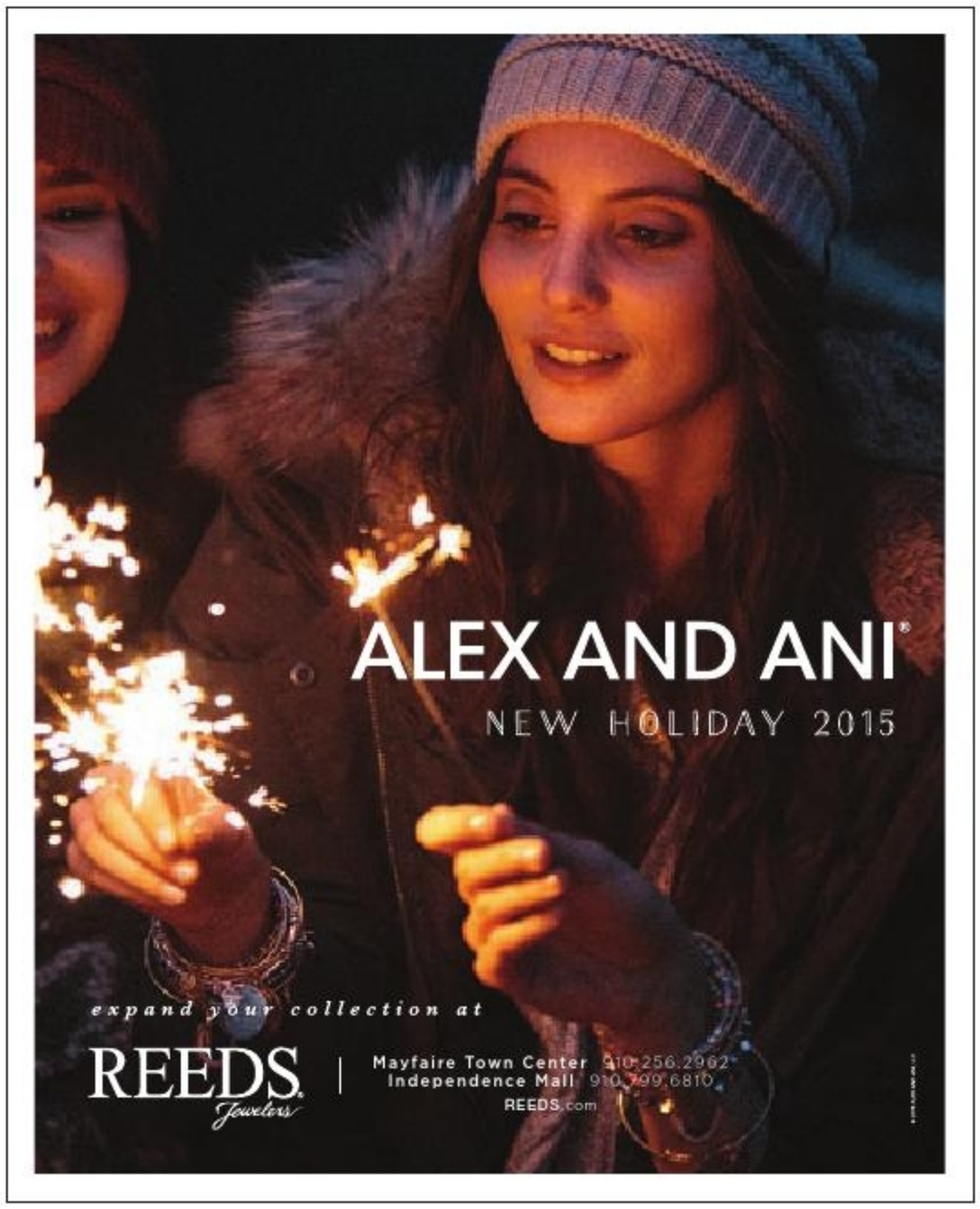
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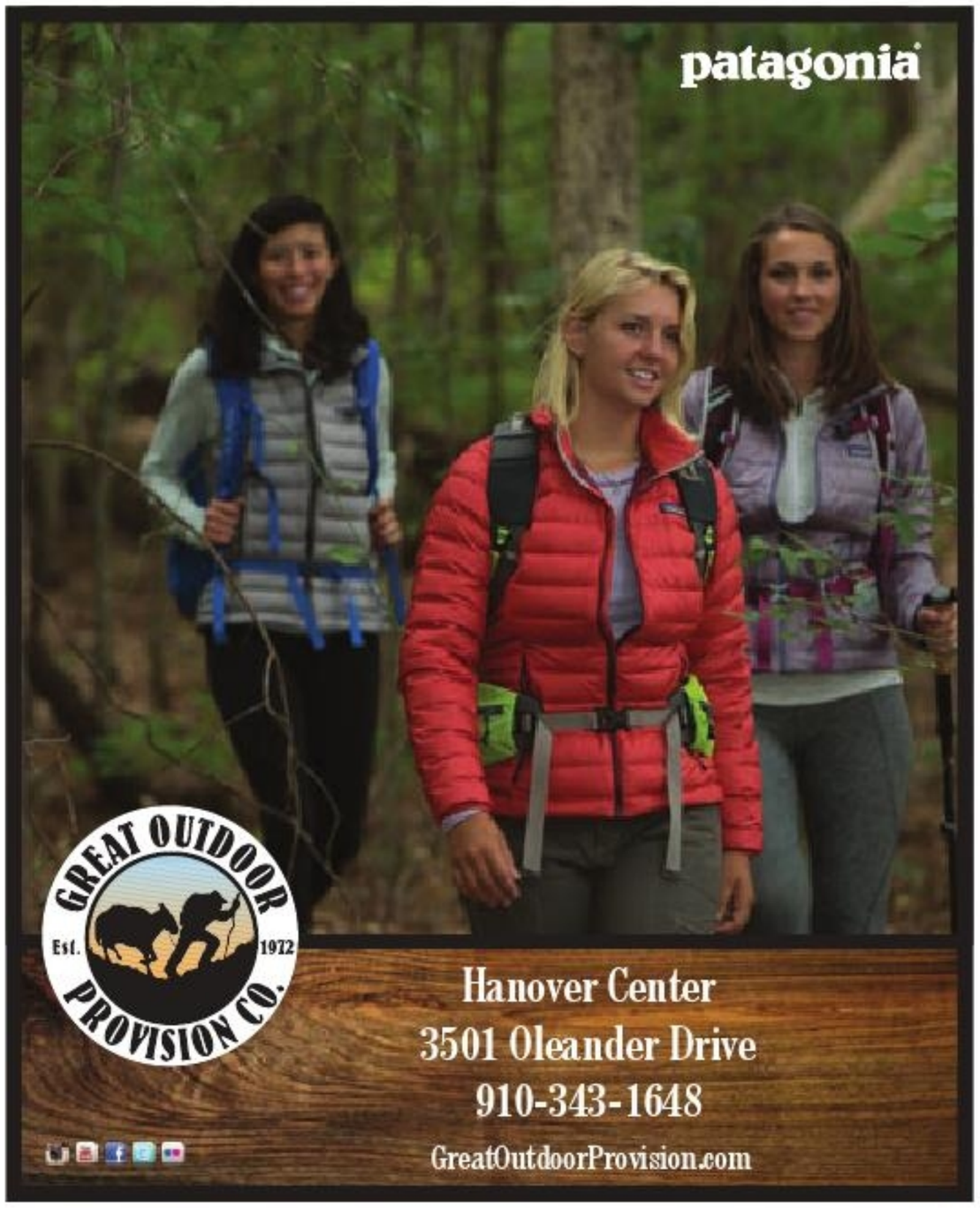
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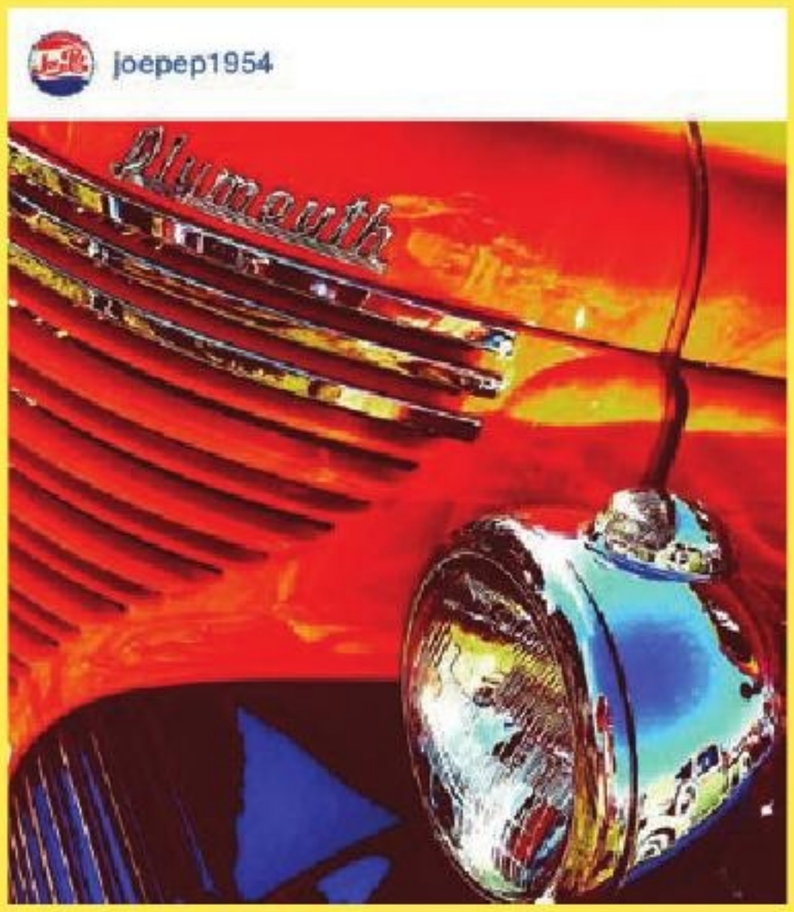

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Autumn's Sensual Pleasures

Brisk air, burn piles, and the hats of Dr. Seuss

BY ASHLEY WAHL

It's a lustrous Tuesday morning. Crisp. Wispy-clouded. Charged as the silence of a concert hall the moment before the baton slices through electric stillness.

Listen and you will hear a voice of ash and honey, a maple-winged siren warbling through Spanish moss and purple muhly grass.

Autumn sings of sensual pleasures. Brisk air and burn piles. Cinnamon bark and simmering cider. Hues of baked plum and golden apple.

And so we sing back, echo with silk scarves, favorite sweaters and hats, hats, hats of every variety. Slouchy knit beanies and wide-brim fedoras; tweed newsboys and felt cloches; crocheted ear warmers and wool Panamas accented with dainty leather bands.

* *

Given her nature — sprightly and unshaken by change — autumn is full of surprises.

On this vibrant day in late September, we happen upon a doozy: a traveling exhibition showcasing the rare hats of Dr. Seuss.

Yes, Theodor Seuss Geisel's actual hats. The ones he stuck on house guests at dinner parties. Here. At The Gallery of Fine Art. In Mayfaire, of all places.

Beyond local sculptor Shaw Lakey's driftwood and copper sea creatures (shimmering angelfish and a life-size cypress mermaid), a display case is filled with a wondrous assemblage. Hats with tassels and gemstones and feathers; hats of whimsy and glamour and war; an Asian gourd hat; a fuzzy white shako; a tooled metal helmet from New South Wales.

There must be two dozen of them, each as intriguing as the last.

But a simple red cap with a tattered white feather begs a second glance.

* *

Seventy-five years after the release of Seuss' second book, *The 500 Hats of Bartholomew Cubbins*, Audrey S. Geisel opened up her late husband's hat closet for a national touring exhibit that included a series of limited edition secret works adapted from Seuss' original drawings, paintings and sculptures.

The exhibit, *Hats Off to Dr. Seuss*, was unveiled at the New York Public Library in February 2013. Traveling by way of retrofitted steamer trunk, it made its second stop in Wilmington in September of this year.

When gallery owner Michael Golonka speaks of Seuss' work, his eyes and voice fill with child-like wonder.

"He was a genius," says Golonka, who is standing in front of two "Unorthodox Taxidermy" wall mounts: a Two Horned Drouberhannis and a Mulberry Street Unicorn, hand-painted cast resin sculptures adapted from Seuss' original 1930s mixed-media works.

"His dad was the superintendent of the Forest Park Zoo," explains Golonka. The horns, beaks and antlers Seuss used were real, which is part of what made this collection utterly ingenious.

Mounted among limited edition serigraph and lithograph prints of Seuss' "Midnight Paintings": Sea-Going Dilemma Fish, Goo-Goo-Eyed Tasmanian Wolghast, Sludge Tarpon, Blue-Green Abelard, and Semi-Normal Green-Lidded Fawn (which has one green eyelid; one blue).

Like antlers or horns, hats define the characters in several Seuss paintings.

Take that lanky, anthropomorphic cat.

Or Sam (I Am).

The Zooks.

Fix-It-Up Chappie Sylvester McMonkey McBean.

Seuss recognized hats as the magic ingredient — the "exclamation mark" to the iconic creatures who inhabited his humorous and imaginative world.

* *

We return to the red, feathered cap that resembles the hat of Bartholomew Cubbins.

In the book, as it begins, the peasant boy Cubbins has only one hat — "probably the oldest and the plainest hat in the whole Kingdom of Didd."

When he removes his hat before the king, another hat magically appears on his head. And when he removes that hat — *plink!* — another. And another.

"Hat 451 had, not one, but two feathers! Hat 452 had three . . . Each new hat was fancier than the hat just before."

* *

After visiting him in New York in the autumn of 1937, Ted Geisel's sister, Marnie, reported the following in the *Springfield Union-News*: "Ted has another peculiar hobby — that of collecting hats of every description. Why, he must have several hundred and he is using them as the foundation of his next book."

Yes, the book that ends with a ruby-studded hat featuring a magnificent display of exotic plumes.

And just to think: it all started with one hat.

The *Hats Off to Dr. Seuss* exhibition closed on October 11, 2015. The Gallery of Fine Art is located at 964 Inspiration Drive, Wilmington.

Our spy, senior editor Ashley Wahl, is prone to wander.

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Jacqueline Olive

The gift of illuminating truth

By Gwenyfar Rohler

If the gods gave Jacqueline Olive one gift as a documentary filmmaker, it must be this: a face that lights up with curiosity when she talks with you. That trait alone makes you want to trust her and share your life story with her. You want to see her eyes light up and experience her approving smile. She couldn't have been given a better key to the kingdom of your heart. And she has chosen to use her gifts to shed light on some pretty heavyweight topics: *Black To Our Roots*, a film project with inner city Atlanta teenagers exploring Ghana, West Africa; and now, *Always in Season*, a documentary about lynching in America, both past and present.

Wait, present?

Olive nods.

"I thought I was finished filming," she says. She had already profiled three communities for the work-in-progress selected by Cucalorus Film Festival last year. If you are looking to cut a film for broadcast, that is a lot of material to work into an hour. But it turns out there was a fourth story she needed to tell.

Last year, on August 29, 2014, 17-year-old Lennon Lacy was found hanging from a swing set in a trailer park in Bladen County, North Carolina.

"There were a couple of things that struck me," Olive notes. "He was the same age as my son . . . So he could have been my child, right?" When Olive asks this rhetorical question it feels like all the warmth in the room evaporates instantly.

"I moved back to Mississippi in '98, when I was pregnant with my son," Olive continues, her voice calm and steady. "I was there for seven years, and during that time there were five hangings of young men that they [authorities] called suicide. Young black men in Mississippi who were hanged by their belt or someone else's belt and they were ruled a suicide." She references Lacy's case: He was found in a neighborhood that was not his, hung by someone else's belt. Law enforcement ruled it a suicide, but enough questions were asked about the circumstances that the FBI

PHOTOGRAPH BY MARK STEELMAN

opened the case.

"So given the heavyweight nature of your work," I ask, "how do you make it through the day?"

Olive tells me that, while filming in four communities where lynchings occurred, it's the people working toward acknowledgment, repair and reconciliation that continue to inspire her. "And I'm just a naturally optimistic person who believes in personal power and more so collective power," Olive adds.

Did I mention she's also inspiring to the people she's around? She radiates an energy that makes you feel like, together, you could solve any problem.

Olive recently relocated to our Port City from Pensacola, Florida, by way of the Cucalorus Film Festival. "I came last year as part of the works-in-progress cohort," Olive recounts. "I got the wonderful opportunity to screen my film during the festival and also with community engagement screenings throughout the community." This included a group from the Lyceum Academy at New Hanover High School. The students, Olive notes, got the essential nature of the film instantly and turned the conversation toward, 'What can we do?' All in all, the experience was so positive that when she was accepted for an artist's residency last summer at Cucalorus, she was thrilled. Surprisingly, so was her teenage son.

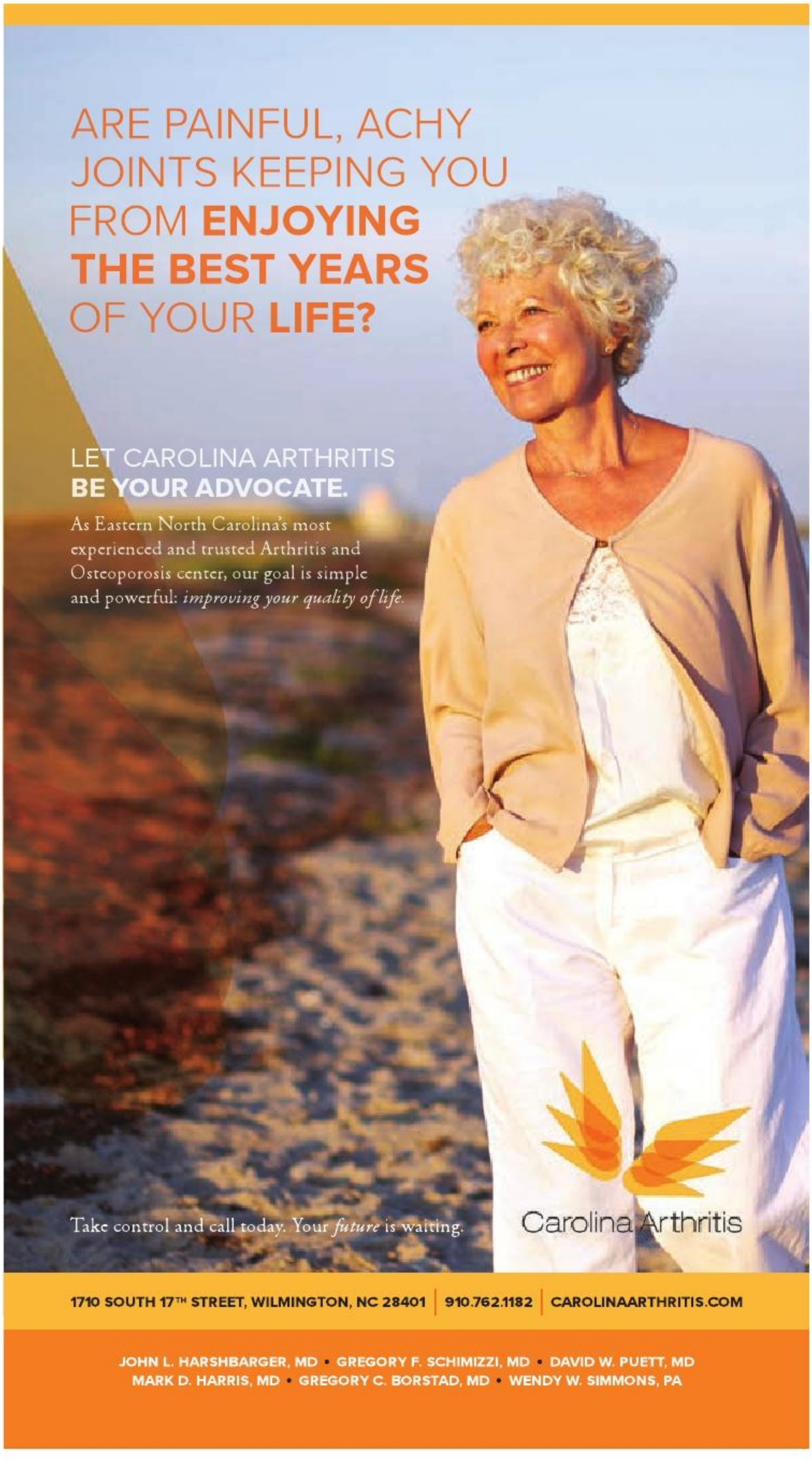
"We got here and he said, 'Oh, we should move here.'" Olive smiles. It was a bit unexpected, since he was preparing to start his senior year of high school in Florida. But Olive's son has shared this journey in unexpected ways.

"When I was in grad school, he was maybe 7, and he would sleep on the edit suite floor while I was editing overnight." After working in television news where a sixty-second piece was considered long, Olive realized she wanted to tell more in-depth stories and that the documentary was the vehicle she sought. The two of them moved to Florida, where she enrolled in a master's degree program at the University of Florida.

Olive is finishing the final edit of *Always in Season* and putting together supporting materials for teachers to incorporate the film into their curricula. The final cut will screen next year at Cucalorus and air on PBS channels. Look for Olive at Cucalorus this year. She should be easy to find: She's the one radiating light and asking thoughtful questions.

This year, Jacqueline Olive is on the other side of the screen at Cucalorus, coordinating the community engagement events for a new crop of filmmakers. Cucalorus 21 runs November 11–15. For festival details, visit www.cucalorus.org.

Gwenyfar Rohler spends her days managing her family's bookstore on Front Street.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Bland Simpson Country

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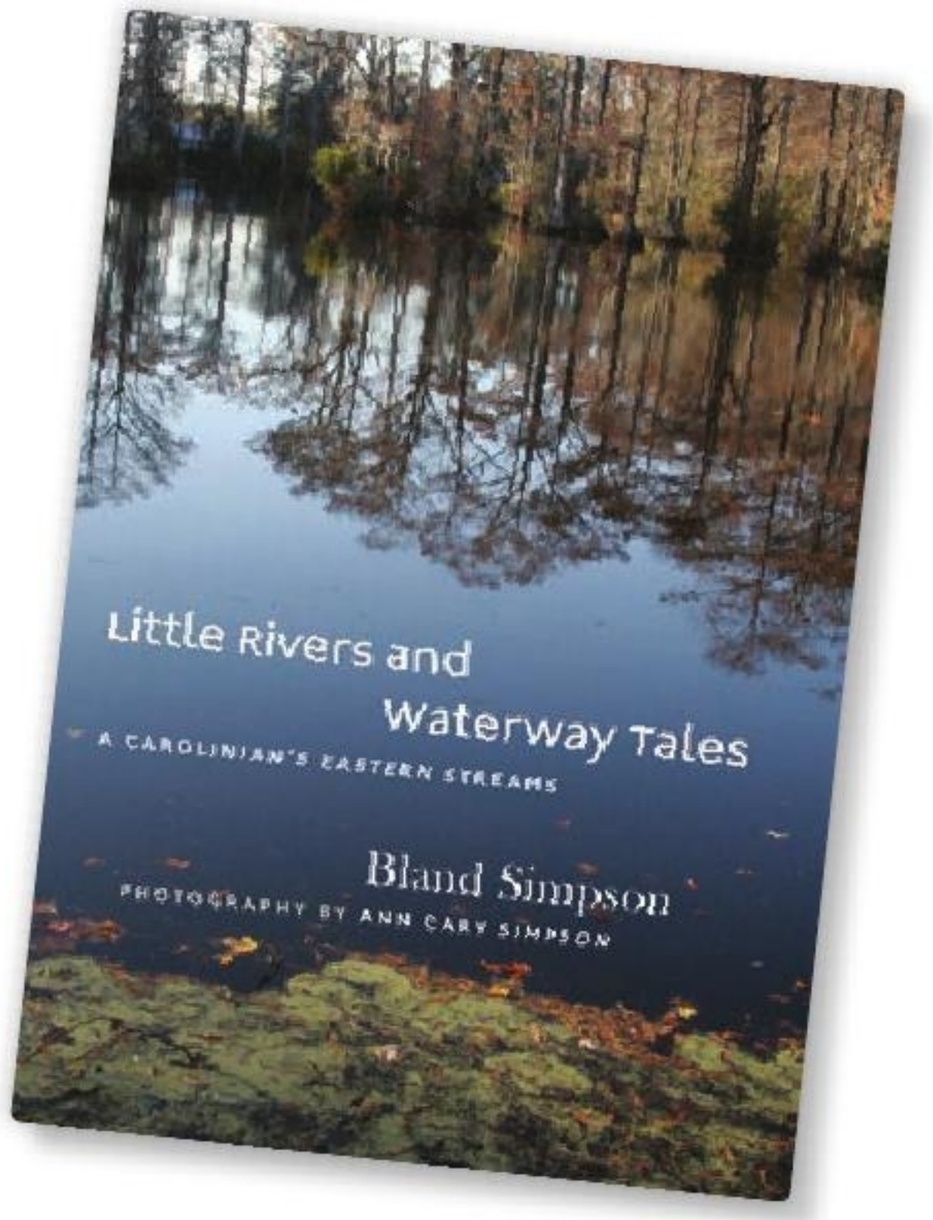

By Brian Lampkin

It's all about the journey. Pointless paddles up and down nearly forgotten creeks, idle picnics on a triangle of land at the place where the river begins to taste of the sea, sightings of osprey and alligator for no purpose other than the joy of seeing osprey and alligator in their North Carolina digs. We all have reasons for moving; Bland Simpson moves through these muddy waters for no better reason than to feel alive.

Simpson's new book (with photography by his wife and paddling companion Ann Cary Simpson), *Little Rivers and Waterway Tales: A Carolinian's Eastern Streams* (UNC Press, 2015, $30), explores territory that matters to very few of us anymore, territory that may in fact disappear altogether as the sea begins its climactic invasion of the North Carolina coast. He begins in the Upper Pasquotank River of his childhood, moves down the coast through various years and many separate trips, and spends individual chapters on each river encountered, including the Cashie, Scuppernong (yeah!), Milltail Creek, White Oak, Black, Lumber and many others.

Eastern North Carolina — like Edward Abbey's southern Utah or Wendell Berry's central Kentucky — has become Bland Simpson country. The land and water of the coastal plain have been described and inscribed by Simpson to the point that any trip through the terrain brings him to mind. He's everywhere in the east: His haunting song plays at the Estuarium in Little Washington; his books sit haphazardly on a community table at Blackbeard's Inn on Ocracoke; he's the recent recipient of the East Carolina University Roberts Award for literary inspiration. He's written books on the Great Dismal Swamp, the great Sounds of the coast and Inner Banks, and a history of the area pre-Civil War. With Simpson as a tour guide through these blackwaters and swamps, you know you're in good, knowledgeable company. The journey will be worthwhile.

Edward Abbey tirelessly bemoaned the "discovery" of Southern Utah by hikers and nature lovers; it was better off without humans. Simpson is much less misanthropic — he likes the company of people and has great respect for the working lives these rivers once supported. He'll periodically drop in on a still working fish house or marvel at the human craft apparent in a well-made boat. And he's always glad for the companionship of a fellow traveler. At times, reading *Little Rivers* allows you to share reveries like this:

"If anyone were ever wanting for the loveliness of a little river defined, here it was: a dark stream drifting down out of a great swamp, an antique port town set like a dream at the river's last narrows, an estuarine bay aborning right there where we floated, one man, one woman, one boat full of romance and the knowingness of a wondrous place from over a lifetime, and this vivid warm gray autumn afternoon just as the cypress eternal were once again beginning to turn gold."

But the book is not all so idyllic. Hurricane Floyd's trip up the eastern plain in 1999 is repeatedly referenced in *Little Rivers*. The aftermath of the flood made clear just how isolated these parts of Eastern North Carolina are. For days, no one outside the devastated towns and communities knew of the disaster underway. Towns like Tarboro, Conetoe, Chocowinity, etc. were cut off from the outside world and it was like no one cared. When the Raleigh TV stations finally started covering the flood, they mispronounced many of the town names because they had never heard of them before. Simpson chronicles the eroded life of these river towns without ever condescending to judge the lives of people who still live among poverty.

Often we'll be wandering downstream with the Simpsons and before you know it we're immersed in the history of the bridge under which they're know drifting. There is no overarching narrative to carry us along so Simpson meanders through histories of place, which he handles deftly and lightly so you're hardly aware you're learning plenty about the Tuscarora Wars or the engineering feat of an eighth-mile loading platform.

For me, the best chapter is "Sweetheart Stream," which chronicles the misnamed Lumber River (it was once the Lumbee River). Simpson intersects with General Sherman's crossing of the Lumber in 1865, but goes on to describe the Robin Hood–like adventures of the Lowrie Gang — an outlaw band of the Lumbee tribe wreaking havoc against "Confederates and ex-Confederates, against the white slavocracy that had abused the Lumbee."

What's missing from this book? Why the river so mighty they had to name it twice: the Tar/Pamlico. But that's a personal quibble. There's a really useful "Selected Sources" at the back of the book and I found myself turning to the maps over and over again as I tried to position the exact location of this whirlpool or that riverside cemetery.

It's unlikely, of course, that UNC Press has a bestseller on its hands. There's not much sex, and while there's plenty of historical violence of the worst kind, the only real present-tense threat is from a six-foot alligator willing to protect its watery ground. There's also no first-person drama that will resolve in the redemptive change of the heroic narrator. Simpson's too old for that nonsense. But this is why the best university presses exist. Projects like Bland and Ann Cary Simpson's probably have no place in the big publishing world, but surely quiet beauty and resurrected histories of neglected places need voice. Ann's photos (along with some archival images) add to a sense of a place out of time and perhaps out of step with the times.

In his "Coda," Simpson makes one more claim for the necessity of this book: It is a call to arms in the fight to "keep our little rivers healthy, and holy, and hold them close in the deepest chambers of our hearts." Sea level rise threatens all that Simpson holds dear, but solutions to this looming crisis must first acknowledge the value of what needs saving. *Little Rivers and Waterway Tales* stakes a claim for Eastern North Carolina's worth, and very little of it is monetary. We need this book to argue on the behalf of beauty as reason enough, a beauty our children and grandchildren deserve as well.

Brian Lampkin is one of the owners of Scuppernong Books in Greensboro.

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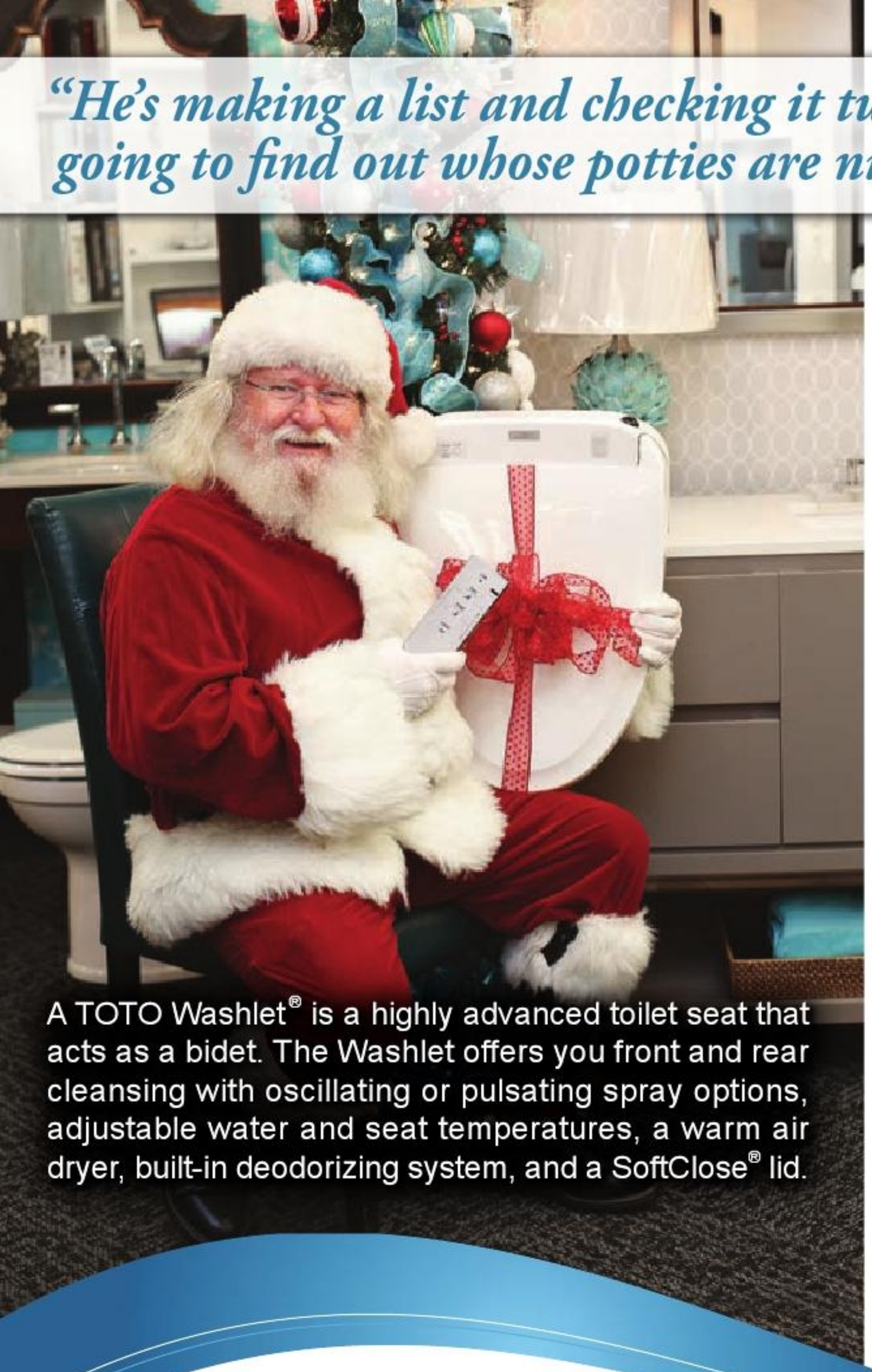

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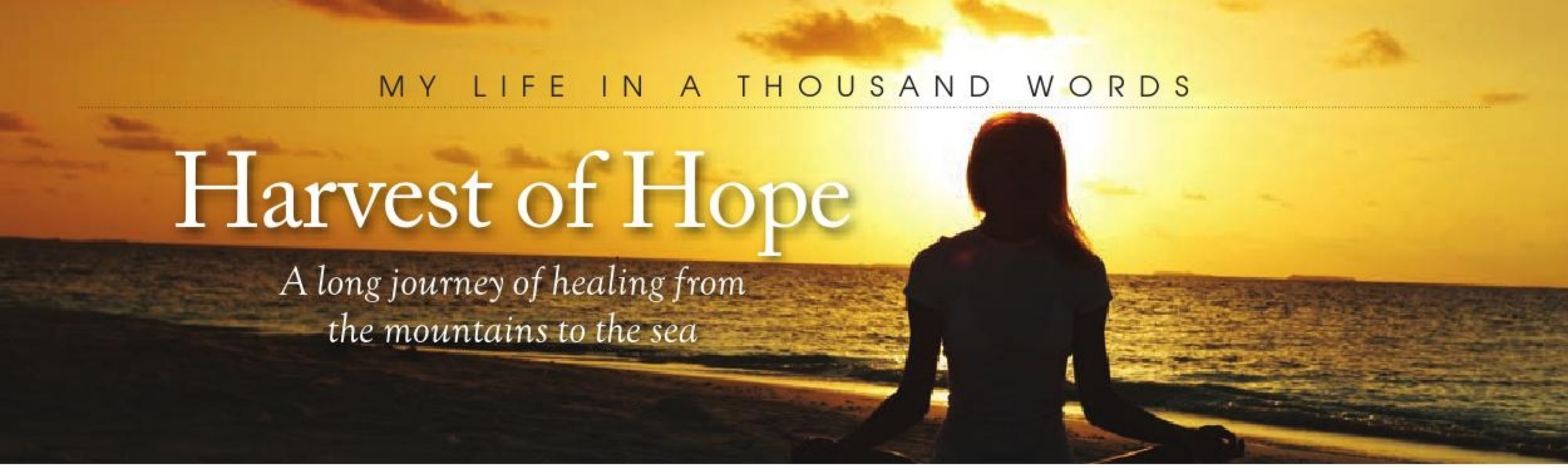

Harvest of Hope

A long journey of healing from the mountains to the sea

By Christine Moughamian

On December 22, 1988, the sun set on the wrong side of the mountain.

I was driving down Pearl Street in Boulder, Colorado, slowly negotiating patches of ice on my route home, when I caught sight of the last glow, chiseling the mountain crest gold. I slowed down and watched, entranced in pure light. The crystal-clear light I'd loved at first sight upon arriving from France; the light I'd photographed again and again, suspended on aspen groves, molding the female form or sculpting the Earth.

In a moment the sun would disappear behind the mountain, the air would turn cold and the day, dark. But now the day was longer by seconds, the Earth past the winter solstice, spinning closer to the sun. I let the light stream through my eyes and flood my mind. Eyes open wide to luminous wonder, I hooked my wandering heart on the last sunbeam.

And then, I saw it.

From the corner of my eye I saw a car flying down a side street.

"He's got a stop sign," I thought in a flash. "He'll stop."

He didn't.

I saw the car run the stop sign, heard it crash into my right side, cursed as it spun mine ninety degrees onto the median boulevard and spiraled me headfirst down a black hole, setting the sun on the wrong side of the mountain for what was to be the longest night of my life.

At first, I fought like a lion.

I denied that was happening to me. That pain gnawing at the core of my being, from my neck down my arms; that pain my chiropractor said would take nine months to a year to heal; that pain I gave three months, tops.

Three months later, I was diagnosed with a herniated cervical disc. I refused surgery. Got mad—"it" would not beat me. I was a professional photographer who handled heavy equipment; I was a long-distance runner who finished the Bolder Boulder 10K in decent time; I was a downhill skier who defied the slopes of the Alps and the Rockies. I was 35 years old.

I was invincible.

Or was I?

My running shoes sat by the door, laces untied, abandoned.

What if I could never . . . ?

On my face, falling like rain — tears.

Depression set in.

"Why?" I'd ask the lonely, sleepless night. "Why me?"

Until I began to see the first glimmer of a new dawn, a pale sunrise, peeking through the ice cap around my heart, frosted peach — hope on the horizon. Spring turned into summer; ice into running brooks; and injuries, into healing. I had an art therapist, a new boyfriend and a goal: to start jogging again by year's end.

Too ambitious? By next spring, then. Definitely.

Slowly, the days lengthened into summer, and in the fall, I began walking again from my mountain cabin to my favorite aspen grove. Aspen leaves were the first to turn golden shades of yellow, dripping with autumnal light, luring me into believing the sun would never again set on the wrong side of the mountain. What were the chances anyway? One in a million? Once in a blue moon?

Once in nine months, fourteen days and two hours, actually.

On October 6, 1989, I was driving on North Valmont Road when the car in front of me stalled.

I stopped.

The car behind me did not.

And just like that, the sun set on the wrong side of the mountain. Twice.

I would never run again.

"Why?" I asked. "What seeds did I sow that I reaped such bitter fruit?"

"Christine," my MD told me, "your art will be deeper and one day you'll say, 'This is the best thing that ever happened to me,' trust me!"

The best thing that ever happened to me?

Clearly my doctor was insane.

After a while in such cases, some people give up, some hire a mean attorney. I settled out of court and followed my heart. I'd seen a poster of Richard Freeman in Dancer's Pose against a mountain sunset. Such elegance, I thought. Such peace. I want to feel this way. I began with therapeutic yoga and ujjayi breathing. With my first "victorious breath" I had an in-body experience. I was hooked. Less than a year later I found myself on a yoga teachers' training course in the Bahamas. The physical postures helped heal my body. The spirituality of yoga soothed my aching soul.

And with every breath I planted a seed of hope.

One day I told a neighbor about my accidents and heard myself say: "It's the best thing that ever happened to me!" My doctor was right after all. But Boulder was too rocky a path for me, and much too cold. My heart was yearning for a kinder sunset — a sunset by the sea.

I traveled the world in search of the perfect home. When I found Wilmington in January 1995, I knew I'd arrived. My front license plate read: "Wilmington has it all!" Tide after tide I traded two sunsets on the wrong side of the mountain for a bright new sunrise over the ocean — riding the breath, dancing barefoot on the crest of a wave.

I opened the first yoga studio in Wilmington in 1998, published a newsletter, and won the 2000 YWCA Cape Fear Woman of Achievement Award as Entrepreneur. I sold my suite in 2004, but see yoga studios sprout and blossom in town! My yoga seeds have spread from Wilmington the world over with the teachers I trained, the people I helped with a stretch, a breath, and now, the voice of the memoirist.

To each season there is a reason. We need only follow the cycles of nature, trust that spring always follows winter, and summer turns into fall, which brings a harvest of hope.

May you see the gifts in every seed you sow and may your harvests be bountiful.

Award-winning memoirist Christine Moughamian lives in Wilmington where she teaches writing workshops.

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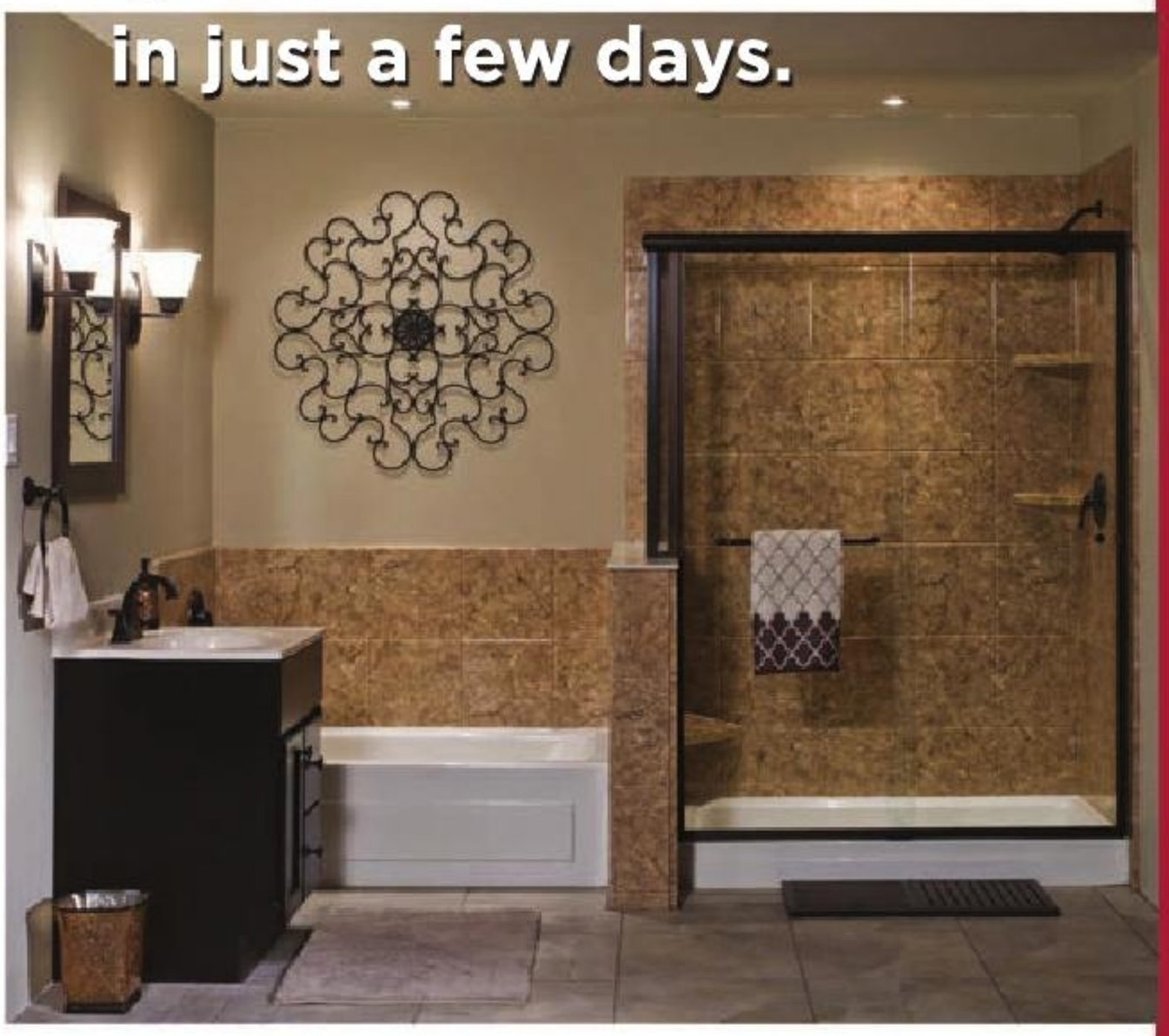

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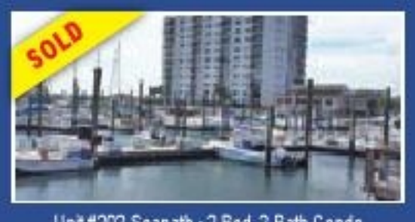

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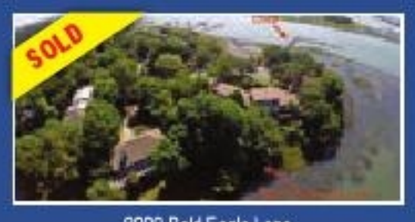

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Sweet Temptations

A very refined lunch with Sallie Price

PHOTOGRAPHS BY JAMES STEFIUK

BY DANA SACHS

'Tis the season of Cyber Monday, searching through Belk for a little black dress, and resolving to — finally — brine the Thanksgiving turkey. (It is also the season when you run out of time and just shove that bird into the oven instead.) If your life seems over-stuffed with things to do, consider the case of Sallie Price, who faces the holidays just like the rest of us, but also spends these weeks almost elbow-deep in toffee.

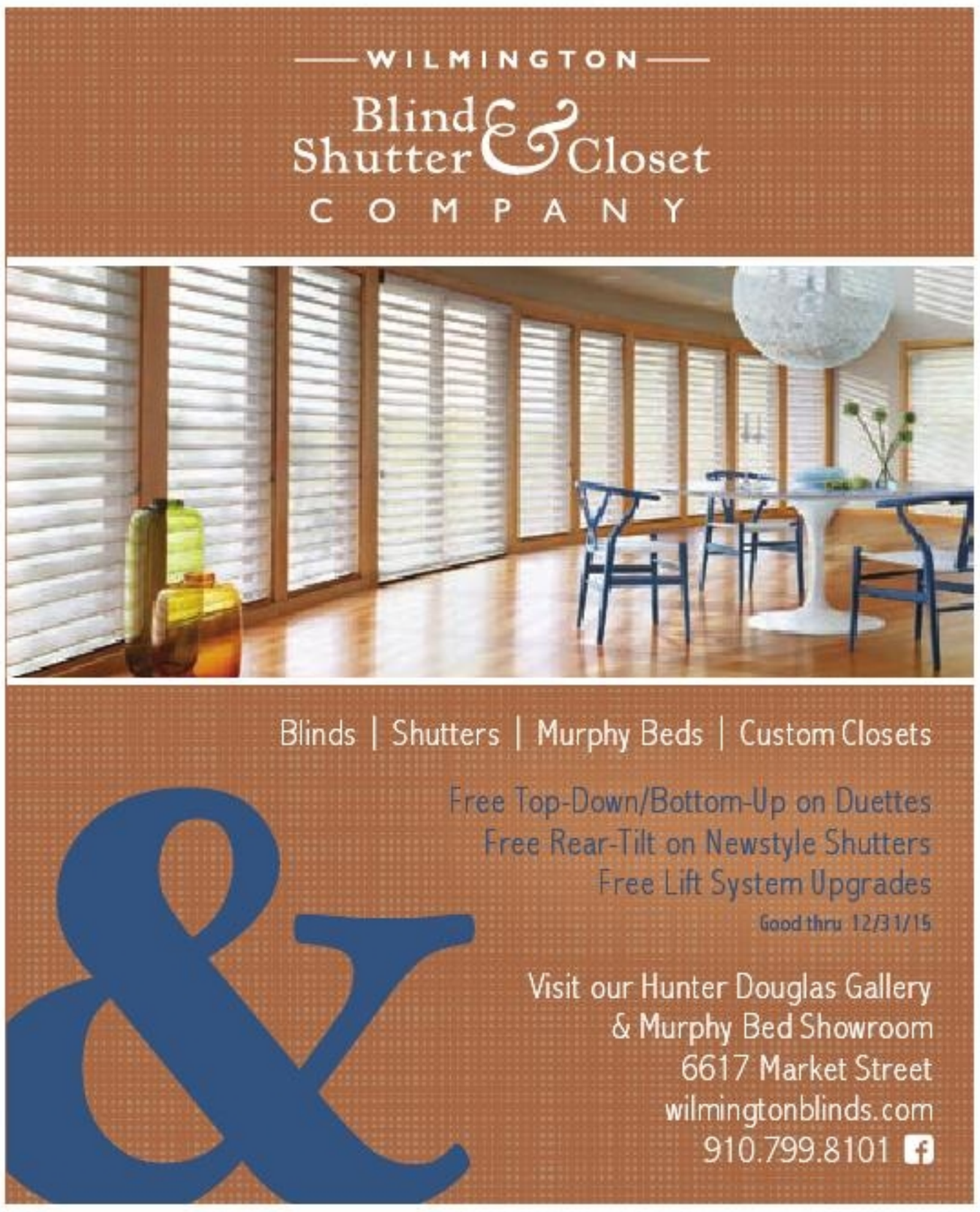
Price and her husband, Carter, own Goodness Gracie, the Wilmington-based specialty foods company whose signature toffee may be the city's best known culinary export. The company conducts 70 percent of its yearly business between October and December, producing and shipping their sweet and savory products to wholesale and retail customers around the world — the gift shop of a cruise ship sailing off the coast of Alaska, U.S. military personnel based overseas, a bank in London that puts Goodness Gracie in the holiday gift baskets it gives to clients every year, and dozens of other far-flung places.

The company's biggest customer, though, is Temptations Everyday Gourmet, right here in Wilmington. You may know Temptations as a popular lunch spot that happens to sell specialty food products. I think of Temptations as a specialty food shop that happens to serve lunch. We're both right. Temptations, in Hanover Center, has been doing both for more than thirty years, selling tin after tin of Goodness Gracie, as well as one hundred twenty pounds of the restaurant's famous tarragon almond chicken salad every week.

As you've already guessed, Price and I met at Temptations. The place has a reputation as a spot for "Ladies Lunch," and though it does offer elegant food and a convivial atmosphere for conversation, the term "Ladies Lunch" suggests that women have nothing better to do than dilly-dally over doilies, and that men can't enjoy a good tuna salad. Let's say, instead, that Temptations is a perfect place for a slightly refined (no burgers, no fries) meal at around noon or one o'clock, and that the portion sizes will tide you over until dinner.

Price, who grew up in High Point and spent her summers at Wrightsville Beach, has a laid-back charm that disguises the fact that she's also a savvy businesswoman. At the table, however, her experience as a food industry professional becomes obvious because she's not simply interested in the choices a restaurant makes but also in the ones it doesn't make. For example, when she tried the quiche — they were serving an artichoke, asparagus and roasted red pepper version that day — she noted the heartiness of the dish ("That'll stay with you") and also pointed out that it didn't suffer for being vegetarian ("You don't miss the bacon in this.")

We tried a range of items. The seafood bisque was so evocative of the ocean, and so beautifully redolent of brandy, that one taste demonstrated why it's become a Temptations staple. The Monte Cristo — a ham, turkey and Swiss panini dusted with powdered sugar and served with raspberry preserves — tasted like major indulgence, but, because it was grilled instead of fried, it didn't come with a side of guilt. The menu also offers a salad sampler that allows you to select small portions of three different dishes. We chose strawberry spinach salad, that famous Temptations chicken salad, and pimiento cheese with crackers. The



LUNCH WITH A FRIEND

strawberries gave the spinach salad zing and the chicken salad — flavorful meat enlivened by crunchy almonds and aromatic tarragon — deserved its fame. But it was the pimiento cheese to which we kept returning.

"I'm bad to put Tabasco on things," said Price, noting that Temptations' blend of cheeses, mayo, lemon juice and heat didn't need a drop of augmentation. All I'll say about the desserts is that I'm still thinking about them as a I write this, weeks later.

Price is an accidental entrepreneur. Back in the 1990s, she earned a culinary degree in New York, then began catering after realizing that restaurant life, with its long nights and weekends, "was not working for a marriage." Settling down in Wilmington as a private chef, Price began preparing lunches for groups of realtors. Once, after discovering that she had nothing for a dessert, she whipped up her mother's recipe for a crisp and buttery sweet that had the flavor of a toffee but was lighter and didn't stick to your teeth. The realtors loved it. "You have to put these in tins," one of them said, "so I can give them to clients as thank-you gifts." Price responded by making batches of the sweets as a fledgling offshoot of her catering business. Success wasn't immediate. That year, she said, "I might have sold twenty tins."

Two decades later, Goodness Gracie sells between 8,000 to 10,000 tins of toffee just in the fourth quarter. Their original recipe now even has its own tag line — "Is it a cookie or candy? You decide" — and the company's selection has expanded to include cinnamon, oatmeal and banana toffee, as well as a variety of savory snacks, all of which are made in Wilmington.

Price attributes Goodness Gracie's success to hard work and help they've received from others. "We've not done it on our own. We ask questions and make mistakes." Early in the process, for example, they turned to the Small Business

and Technology Development Center at UNCW. "They wouldn't give you the answers, but they help you look in the right direction." And, contrary to the notion that businesspeople only compete with each other, the Prices have received consistent support from others in their field.

"There have been very few people who we haven't had positive relationships with," she told me. When those first batches of toffee grew stale too quickly, wholesale customers helped by suggesting that, before going into tins, the freshly baked sweets should be sealed in mylar bags.

These days, though the Prices work out of an industrial kitchen, they follow the same principles they started with. They share all the duties — with Carter generally handling the accounting and Sallie overseeing technology and social media — and they'll both get their hands sticky to ensure that a job gets completed. You might find either of them washing dishes, breaking up toffee in super-sized pans, or sweeping the floor. They also rely on a team of permanent part-time workers who know what to do when the company gets slammed with holiday orders. When that happens, Price will tell her staff, "Put your roller skates on." And then, she says, laughing, "It's chaos in there."

Temptations is located at 3501 Oleander Drive, Suite 13. It also has a newer location at 8207 Market Street, Suite F, in Porter's Neck (and let it be known that you can get a burger out there, appropriately slathered in pimiento cheese). You can find out about both at www.temptationseverydaygourmet.com. For more information on Goodness Gracie, visit www.goodnessgracie.com.

Dana Sachs' latest novel, The Secret of the Nightingale Palace, *is available at bookstores throughout Wilmington.*

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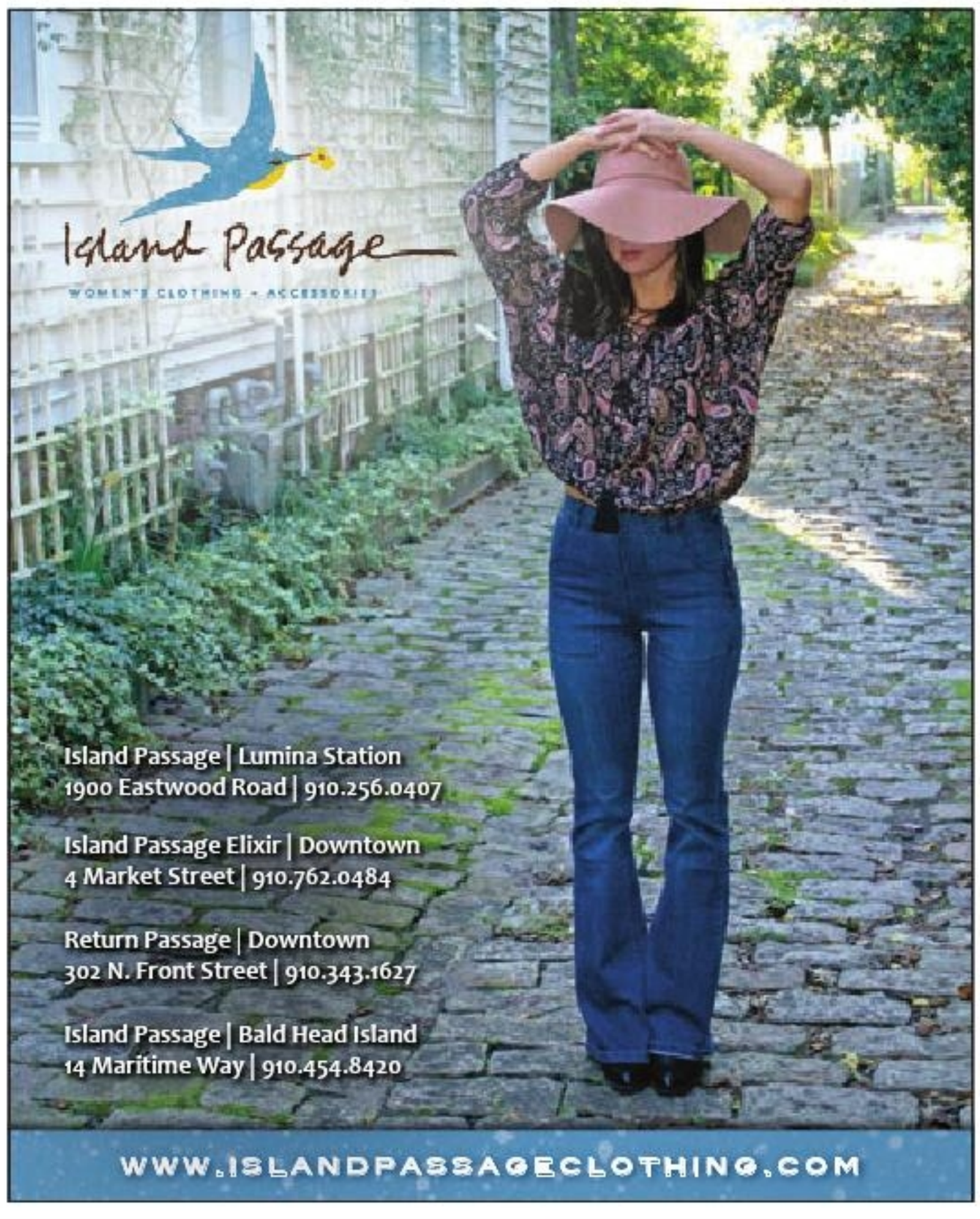
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Chef Fenix

and The Electric Mayhem

By Jason Frye

I think about Muppets a lot. Especially Dr. Teeth and The Electric Mayhem, the psychedelic house band for *The Muppet Show.* Despite floppy arms and an absolute zoo of a workplace, they rocked and rolled, switching fluidly between jazz and funk and classical as the show required. They played on stage, worked the orchestra pit and even appeared in sketches. They did it all.

Something in my conversation with Chef Shaun "Fenix" Nelson made me think of *The Muppet Show* band.

"Come take a look at the amazing electric kitchen," he says, ushering me into a closet-like space beside the bar at The Fortunate Glass.

It is an amazing kitchen, but not in the sense of that celebrity chef, open kitchen, Oh-my-God-we-may-be-on-TV-any-second sort of way; it's more amazing in that humble way you feel when you see the typewriter Jack Kerouac fed his 120-foot-long scroll through to write *On the Road*. It's just a typewriter. Just a set of keys, some inked ribbon, and a lot of paper.

The magic isn't in the typewriter, but in the person behind it.

Fenix's "amazing electric kitchen" is little more than a refrigerator, a pair of ovens, an induction burner, and a prep station. That's it. He works in a closet, cooks his small plates one pan at a time, and pushes out some pretty daring dishes when you consider the kitchen. And every one of those dishes is great.

"Want to talk outside?" he asks. "Let's do that, go talk and then come back and we'll cook something."

We sit on the bench outside, watching Wilmington wake up on a Sunday morning. Traffic is light, but it seems that every third car that passes or person who walks by knows Fenix and waves, shouts a boisterous "hello" or stops to chat.

Fenix is new to North Carolina, relatively speaking. He and his girlfriend moved here in 2007, settling in Chapel Hill, then finding their way to the coast two years later.

"We needed the water. Growing up on the California coast, water was always part of my life. Every place I lived in California, I was close to the water, so as nice as Chapel Hill was, there was no ocean there."

"Wilmington," he says, "had the ocean, the beaches, and this growing dining scene that seemed to have a lot of energy, so we came."

Upon his arrival, he found a food scene very different from the West Coast. There, Fenix and young chefs like him moved frequently, hopping from restaurant to restaurant, staging with a chef to learn from him, cook-

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ing at a special dinner with another chef to learn from her, working pop-ups and collaborative dinners in a constant culinary cyclone.

Not so in Wilmington.

"Working like that builds such a community. I was born in Cambria [California] to a chef and a bartender. My first memory is of being in my car seat sitting on top of a big prep table watching my dad cook. He knew all the local chefs, and they worked together. When I started cooking for real, I worked in a dozen restaurants — no, more — from Central California to Seattle and back."

He rattles off a dizzying list of chefs, restaurants, stages, openings, dinners, mentors and friends. Jan Birnbaum. Alice Waters. Private dinners in Napa. Cooking for then-Mayor Clint Eastwood in Carmel. Making dinner for Julia Child's 91st birthday. Working in the kitchen at the James Beard House for a Halloween tribute to Jean-Louis Palladin ("I had to make caviar balls for a murderer's row of chefs and culinary honorees. Do you know how hard it is to puree butter and caviar, then cook them in a way that honors one of the finest French chefs?").

When he got to Wilmington, he found that community was lacking and kitchens were tough places to get into.

"I walked into the kitchen at Deluxe and told Chef [Keith] Rhodes that I wanted to cook for him. He asked a few questions, nodded his head and told me to work the line that dinner service. I don't know if he thought I'd last the service or not, but we turned 120 covers that night, and he hired me on the spot."

At the same time, Fenix was working at Brasserie du Soleil with Chef Tripp Engle. Both chefs helped him figure out the culinary landscape of Wilmington.

"Cooking can be a fluid job, so let's say that once I'd finished cook-

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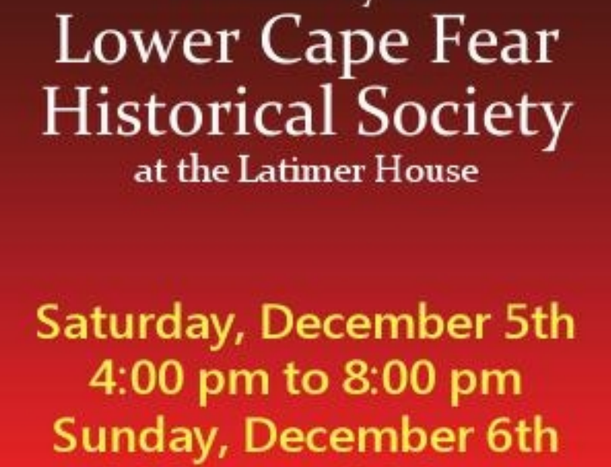

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ing in those kitchens, I worked at several spots around town. Manna with Chef Kyle McKnight. I helped redo Reel Café and develop their menu. I cooked at Mixto. Then I heard that Celeste (Glass), who I knew from other restaurants, was opening The Fortunate Glass. I wanted to cook for her but she'd already hired a chef. I was pretty disappointed.

"I worked at a couple more places, then The Fortunate Glass came open and here I am."

Fenix's training – informal work in kitchens while he was in art school in Seattle, then a formal culinary education, that list of restaurants and stages – prepared him to cook, and cook quite well, but the thing that was lacking was wine.

"Celeste and our wine program here at The Fortunate Glass transformed my cuisine," he says. "She made me reframe my food through wine by opening my eyes to the possibilities of treating each like complementary ingredients."

He says they worked together to make a menu where the food and wine worked together, but the wine remained the star. Which is a good thing, especially when you see that kitchen.

When we finished talking, we went inside. He put on his apron and we squeezed into the kitchen. "It's a lot of prep work, as you can imagine," he says, spooning duck confit he made the day before into a cast iron skillet. In just a minute it's sizzling and filling the air with that rich duck fat aroma. We chat while he cuts rounds of bread, adds spice to the duck, then plates up a pair of duck confit sliders.

"Red or white, these match what we've got on the wine list," he says, pushing the plate to me. One bite in and I can see it, a bright, acidic white cutting through the fat, or a heartier red pulling out those meaty, umami notes in the duck.

"It's pretty amazing how this place has helped me expand my palate. I mean, I've cooked in big kitchens, even grand kitchens, but here in this
little closet with just the one burner, I'm cooking some of the best food of my life."

Duck Rueben Sliders with Thai Cucumber Salad

Some of these items you can make yourself or purchase at an Asian market [Saigon Market] or specialty store.

Filling (makes 12 sliders)
1 lb. duck confit, pulled
1/4 lb. bacon, julienned
1/4 cup garlic, sliced
1 cup onions, diced small
1 oz. tamari (wheat-free soy sauce)
2 oz. white cheddar cheese
1 baguette sliced into 24 1/4-inch thick slices
1 jar Thousand Island dressing
2 oz. oil
1 jar kimchi, julienned (about 1 cup)

Sauté garlic, onion and bacon until soft. Add duck and warm through.

Deglaze pan with tamari, then season with salt and pepper to taste.

Push the duck, garlic, onion and bacon to one side of the pan and top with cheese.

Put kimchi in pan opposite duck mixture. Remove from burner and heat through in oven.

Oil bread and season with salt and pepper, then place on baking sheet and toast (2 minutes).

Thai Cucumber Salad
1 cucumber, sliced
1 carrot shaved with a peeler
1 Tsp. ginger, minced
1 jalapeño, seeded and minced
1 cup rice vinegar
1/4 cup sugar
1/4 cup water
Salt and pepper to taste

Mix liquids and vegetables, let sit at room temperature at least 15 minutes.

Assembly:

Spread Thousand Island on both baguette slices. Place a teaspoon of kimchi on one piece of bread, top with two tablespoons of duck mix, then close the sandwich.

Serve with Thai cucumber salad on the side or on the sandwich.

If you desire additional crunch, add chopped hazelnuts or almonds.

*Pair with Stolpman 'La Cuadrilla' Red 2013, Ballard Canyon, California. The wine is a lovely blend of Syrah, Grenache, Petite Sirah and Sangiovese.

Jason Frye is a travel writer and author of Moon North Carolina *and* Moon NC Coast. *He's a barbecue judge, he rarely naps, and he's always on the road. Keep up with his travels at tarheeltourist.com.*

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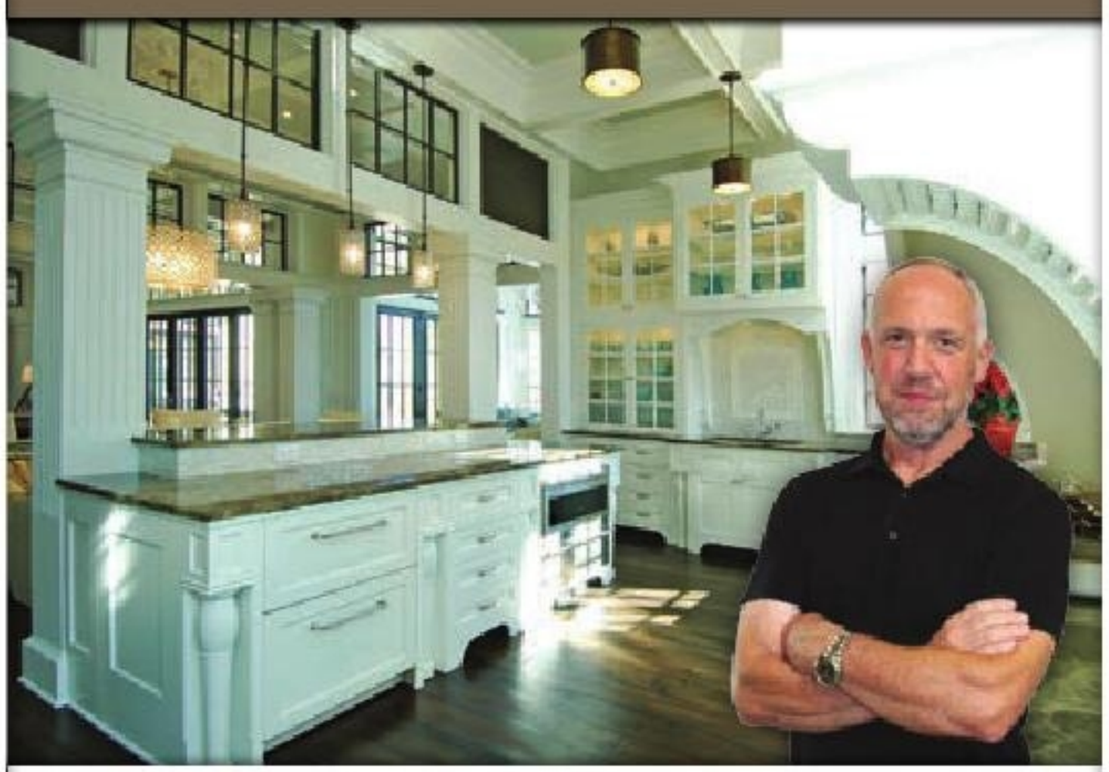

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Thanksgiving With Foodies

A grateful celebration of good friends, great cooking and the perfect wines for your table

By Robyn James

It goes without saying, this country is obsessed with food. Seeking food, preparing food, consuming food. There are shows, competitions and social media postings of exotic dishes on an hourly basis.

I wondered what it would be like to have Thanksgiving dinner with a true dyed-in-the-wool foodie.

Only one way to find out. I called on my friends Willie and Kate Hendricks, two peas in a pod, who found each other with a shared obsession for not only finding and preparing different dishes, but more importantly, matching those foods with a diverse selection of wines.

Don't even suggest going to a restaurant with this couple. The expression on their faces says that you just rained on their parade; they want to do it themselves.

They firmly believe Thanksgiving is the most important food day of the year that has ever existed.

"We have incredible food and spices that have not been available throughout history. We share it with family and friends. Therefore, to us it is also the most special wine day. We usually have fifteen to twenty friends over and we serve five to seven different varieties of wine, always a mix of both red and white."

Since Willie is the Meatmaster, I questioned the selections for turkey and whether the cooking method altered their wine choices.

"I know of three main ways people in the South serve turkey: roasted (various flavors), smoked and deep fried. For any style of cooking I would recommend these white wines: Nice German riesling that is not too sweet, such as Dr. Loosen L Riesling. Also, a spicy French white from the Alsace region such as Maison Cattin gewurztraminer or a fresh and fruity pinot blanc. For bold people, a high quality Greek wine such as Boutari Moschofilero with citrus and melon flavors."

Based on the traditional side dishes such as sweet potatoes, cranberry sauce and gravy, the Hendricks believe that more fruit-forward reds are appropriate. "We have tasted and tried several red wines with roasted turkey and think they are good unless the seasoning is a little different, like Cajun sauces, Indian style, etc. An Oregon pinot noir such as Rocco is a great match, and this also goes well with honey baked ham that some folks like to serve. A fruity Australian shiraz such as Jim Barry Lodge Hill from Clare Valley matches well."

Great fans of the smoked or grilled turkey, Kate and Willie lean toward reds on the peppery side such as Moillard Les Violettes Cotes Du Rhone from France, Honora Vera Garnacha and Juan Gill Mourvedre, both earthy selections from Spain.

Deep frying your Thanksgiving turkey is seriously in vogue these days, and although the Hendricks have never tried this method, there are some wine pairings that come to mind. "The taste that pops in mind is a good quality chardonnay with a hint of oak such as Sanford. Also, a tasting Tempranillo such as Hecula or an authentic German beer."

At the close of dinner, Kate, in charge of the traditional pumpkin pie, believes that a sweet German riesling such as Klosterdoktor Auslese is the perfect complement. If possible, latch onto your local foodie for Thanksgiving; it should be an awesome experience!

Robyn James is proprietor of The Wine Cellar and Tasting Room in Southern Pines, North Carolina.

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Mountains to the Sea

And back again

By Wiley Cash

In the summer of 2013, my wife and I decided it was time to leave West Virginia and return home to North Carolina. The only problem was deciding where to live. We spent hours listing the pros and cons of two cities we both know and love: Asheville and Wilmington.

Asheville: My first introduction to the city came in 1993, when my older sister took a job as a nurse at one of the big hospitals in town. She lived in a century-old inn. It was elegant and haunting, and so many of my feelings about Asheville are still tied to my first impressions of her apartment.

I was in tenth grade, doing what I thought all young poets did: smoking cigarettes, listening to The Doors, and taking myself way too seriously. At the time, there was a dive bar on Lexington Avenue in downtown Asheville called Vincent's Ear, and if you were 16, smoking cigarettes, listening to The Doors, and taking yourself way too seriously, it was exactly where you wanted to be. It was there that I learned that UNC Asheville had a degree in creative writing. By the time my freshman year rolled around in 1996, I'd cut my hair and given up both cigarettes and Jim Morrison. I'd also realized that I was a terrible poet but a not-too-terrible fiction writer.

Over the next four years at UNC Asheville I threw myself into learning how to be a reader first and a writer second. I also learned how to be a citizen who was active both on campus and in the community, and I spent valuable time with a sister who was eight years older than me but finally beginning to feel like a peer. My senior year, my younger brother was in the freshman class, and it was a thrill for all of us to be in the same city for the first time in many years. I graduated in 2000, received a master's degree in English at another university, and in 2002 I returned to join the small adjunct faculty at my alma mater.

From the time I moved to Asheville in 1996 until I left for good to attend graduate school in Louisiana in 2003, the city had experienced incredible growth and change. A downtown that had been largely vacant was now as much a tourist attraction as the Biltmore House. The craft beer movement had just begun, and people from around the world were beginning to know Asheville as "The Paris of the South." I wasn't in Louisiana for a full day before I felt the inexplicable pull of the mountains.

Wilmington: My first introduction to the city came in 1997, when my younger brother and I joined my parents for a weekend in Southport. My mom and dad were considering a move to the coast after spending nearly three decades in Gastonia. On a Saturday morning while my parents house-hunted, my brother and I followed Highway 133 North, stopping to snoop around Orton Plantation and later pulling off the road and walking into the pine woods, where we stumbled upon a centuries-old graveyard that I've never again been able to locate. We arrived in Wilmington and found a charming downtown complete with cobblestone streets and a used bookstore where I purchased my first copy of Thomas Wolfe's *Look Homeward, Angel* (a novel written about Asheville).

My parents relocated to Oak Island in 1998, and in the spring of 2005 my brother left the mountains and moved to Wilmington. I came "home" to the coast that summer and helped my brother renovate a house near Figure Eight. One night, he and I went downtown seven years after we visited it for the first time. That night I met the woman who would become my wife. We were married in Wilmington over a snowy weekend in February 2010.

This was the woman with whom I was making the pro and con list, Asheville on one side and Wilmington on the other. We settled on Wilmington. We love the city; we always have. It didn't hurt that the majority of our family lives within a forty-five minute drive. In the past two years we've made a home here, and we started a family. Our daughter was born in Wilmington a year after we returned to North Carolina.

But, to quote Thomas Wolfe, "Something has spoken to me in the night," and that something is the mountains of North Carolina.

That's where I found myself this past May when I was invited to give the commencement address at UNC Asheville. At one point over the weekend, the university's provost and I were talking, and he asked if I'd ever consider a position as writer-in-residence at UNC Asheville. I told him that two years ago that would've been an incredibly exciting opportunity, but we live in Wilmington. We have a life in Wilmington.

He said, "The thing about being writer-in-residence is that you wouldn't have to be in residence all the time."

A formal offer came a few weeks later. We'd live in Asheville in the fall and I'd teach two courses at the university while curating a reading series of visiting writers. We'd come home to Wilmington in December, and I'd correspond with writing students from my desk in the Port City.

Once again, my wife and I spent weeks going over the pros and cons, and finally we decided that it was an opportunity that we couldn't pass up, but that didn't keep us from being incredibly nervous about such a huge transition.

A few weeks ago, we traveled to a literary festival in the mountains outside Asheville. We rented a little cabin on the South Toe River. After arriving, we unloaded the car and took our daughter down to the river just as the sun was setting. She stared at the slow-moving water without blinking, her mouth moving in a near-silent babble that resembled the quiet sound of the water rolling over the rocks. My wife and I witnessed the wide-eyed wonder that only the very young can express, the same wonder with which she approached the ocean the first time she saw it just minutes from our home in Wilmington.

We could do this. We could have a life in two places. A foot in the mountain stream. A foot in the Atlantic surf. Pieces of our heart in both.

Wiley Cash is a New York Times *best-selling author whose second novel,* This Dark Road to Mercy, *was released last year. He lives in Wilmington.*

Meet Marco Figueroa. He's Uniquely Greensboro

Soccer and art drew Marco, a senior art major, to Greensboro College. Attending a liberal-arts college with small classes and diverse opportunities for students allowed him to embrace his two loves -- perfecting his craft on the field and behind the lens.

In his sophomore year, he took a photography class and fell in love with digital photography.

"Art is one of my passions," he says, "and I know technology in the future will make a difference. That is why I started experimenting with photography."

Marco's photography is already making an impression. His work was part of a reflection event at GC's Cullis Gallery, and his photos were included in several exhibits in Downtown Greensboro.

And Greensboro College opened another type of classroom for Marco: He spent his summer on a study abroad trip to Germany.

"It was a great opportunity to learn from European and worldwide photographers," he says. "And, of course, there are some great places for photo shooting."

Marco plans to attend graduate school. He wants to live in New York City, and make his living as a photographer.

Unless coaching soccer comes first.

Marco Figueroa. Uniquely Prepared for wherever life takes him.

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Common Loon

The adaptable water bird with the haunting tune

By Susan Campbell

The common loon is most often associated with the Great North Woods – its plaintive yodeling a hallmark of summer. But believe it or not, these sizable water birds spend a good deal of the year along our coast as well.

Found on quiet lakes in summertime, common loons are one of many highly adaptable bird species. During migration, they are found on ponds and rivers. Come winter, they reside in bays, estuaries and the open sea – wherever small fish like menhaden and croaker are abundant. If fish are hard to come by, loons will even forage for crustaceans and aquatic insect larvae.

First and foremost, loons are deep water divers. Capable of grabbing fish in motion with their strong, pointed bills, the teeth on the roof of their mouths allow them to hold fast to slippery prey. Their strong wings, stout legs and webbed feet provide excellent propulsion, and with legs positioned far back on their bodies, it's little wonder that these birds are such adept swimmers. As a result of such an extreme adaptation, however, loons are not able to walk well on land. When they're not swimming or diving, they're most likely found simply floating. They require a large area of open water in order to become airborne, which involves flapping and running along the water's surface.

As the common loons' preference of water type changes during the year, so does their plumage. The checkered black and white dorsal coloration becomes a dull gray-brown. No doubt this is better camouflage against the ocean surface during the colder months. The white of their undersides blends with the brightness of the surface when viewed from below, which also makes them less noticeable to potential prey.

As highly adapted as these birds are, however, they do face threats on summering and wintering grounds. Acidification of Northern lakes from air pollutants, inundation of nests at the water's edge by the wake of motor boats, and poisoning by accidental ingestion of lead sinkers are all threats to loons. Along the Southeastern coast, fish hooks from commercial fishing tackle, large periodic algal blooms and compromised plumage from oil spills are also problematic. But given the concern that many have for these amazing birds, progress has been made to reduce or reverse the effects of these issues. Fortunately, the species seems to be thriving in most of the places it is found in North America.

Although the yodeling call that these birds are so well known for is primarily used to advertise territory on breeding grounds, males may be heard calling here along our coast in early spring. The distinctive, haunting sound may travel a great distance across the water, either during the day or late into the night. Seeing these magnificent birds as they dive and expertly fish is quite a sight, but hearing the call of the common loon is something that you will not soon forget. Perhaps you will be lucky enough to experience it in the months to come.

Susan would love to receive your wildlife sightings and photos. Contact her at (910) 585-0574 or susan@ncaves.com

Feeding Our Children

Food insecurity for the young is epidemic in America. And right here in our own backyards

By Virginia Holman

I read an article online a while ago that documented the following scene: Two well-to-do physician parents were freaking out over their young daughter's stomach complaint. She reported sharp pains, had a headache, then began crying. The mother recounted that she asked the child multiple questions to rule out dire diagnoses like intestinal blockage or appendicitis. Slowly, it dawned on the father that their daughter had been so busy playing all day that she'd forgotten to eat lunch or dinner. The parents fixed their daughter a meal, and she was cured — stomach pains gone, sunny mood restored. Simple.

How do you help a hungry child? You fix her a meal. That's the entire philosophy of Nourish NC, a nonprofit that serves nearly 550 chronically hungry children throughout New Hanover County. If you're surprised by that figure, brace yourself. According to Nourish NC's new executive director, Steve McCrossan, "In New Hanover County approximately 25 percent of our school-age children regularly experience stretches of time when they don't have enough to eat or know where their next meal is coming from." McCrossan notes that North Carolina is one of the worst states for child hunger in the nation: "Studies show that child hunger affects over 20 percent of North Carolina's children." For children under the age of 5, Feeding America ranked North Carolina the second worst state for child hunger in the nation, just behind Louisiana. Winston-Salem and Greensboro have some of the highest concentrations of child hunger in the United States.

McCrossan is energetic and passionate, and as he rattles off this information, his voice rises. His indignation over the situation is contagious. The level of hunger in our county and the state is nothing short of shocking. If you have a child in public school, then a good number of her classmates, children who ride your child's bus or who sit beside her in class, routinely experience hunger and its consequences.

Nourish NC began in 2008, when Kim Karlake and Monique Thompson-Hroncich discovered a significant number of children at Carolina Beach Elementary School didn't have enough to eat over weekends, school holidays and summers. With the help of the school's social worker, they established a program that discreetly distributed nutritious, nonperishable food in children's backpacks before weekends and breaks. The level of privacy ensured that children weren't outed or stigmatized by their situation. The idea caught on countywide, and Nourish NC was born. Today Nourish NC distributes food to children in each of the public schools in New Hanover County.

I visited Nourish NC's warehouse on Greenfield Street late last summer as volunteers packed boxes for the last four weeks of summer vacation. It was a 95-degree day. The warehouse itself looked like a giant pantry housed in a commercial garage. A few industrial-sized fans circulated the air. Rows of canned goods lined metal shelves like a cheerful Warhol. Fifty sweaty volunteers assembled in the heat to pack cereal, canned goods, and other nonperishables meant to last children until the first day of school. That day the volunteers were Boy Scouts, executives and welders from Vertex Rail, administrators from PPD, employees from Live Oak Bank, senior citizens, and families. One mom packed boxes with her 6-year-old and her baby in a sling. "We always need volunteers to help pack food, deliver boxes, and assist with fundraising," says McCrossan.

During a lull in the action, I asked Beth Hollis, a volunteer and former interim director of Nourish NC, how hungry kids are identified. "School social workers are our best resource," she says. "They do an incredible job identifying kids in need."

Sometimes the indications of child hunger and ongoing food insufficiency are obvious. "Hungry kids may hoard food, ask for second helpings in the cafeteria, and gorge themselves when they arrive at school after a long weekend with little to eat," Hollis says. "Some even rifle through the trash." But other signs of food insufficiency are likely to be misinterpreted. "A hungry student who has no idea where her next meal is coming from may be anxious, withdrawn and

PHOTOGRAPHS BY VIRGINIA HOLMAN

distracted. Sometimes I call it 'hangry'. You get so hungry it affects your mood. Kids can't learn if such a basic need is unmet."

Hollis says that Nourish NC has grown by 80 percent in the last two years and that with the hire of McCrossan as the new executive director, it's expected to expand its outreach even more. Nourish NC recently partnered with Feast Down East to help include locally sourced produce for the kids, instead of solely relying on nonperishables. Apples are on the list, and so are root vegetables. "For instance, we plan to include things like sweet potatoes with instructions on how to prepare them in a microwave," says Hollis. The goal is to empower the kids to create the most nutritious meals possible.

The consequences of hunger also erode our communities. New Hanover County District Attorney Ben David indicates that students whose food source is secure are more likely to succeed in school, and that makes Wilmington safer for everyone. "The best crime prevention for young people is quality education," David says. "Keeping students in school and engaged is critical to their long-term success. Two-thirds of the people in prison across America are high school dropouts."

He says that he first encountered hunger at Forest Hills Elementary School in Wilmington "not as a DA, but as a D-A-D." Seventy-two percent of the children at his kids' school are on free or reduced lunch. "And three dozen children were coming to school hungry after each weekend." Fellow parent Chase Shelton stepped up and started a program called Little Red Wagon that helps distribute the food gathered by Nourish NC to Forest Hills students. "Since the program began," David says, "the behavior of those students has dramatically improved. The net effect is good for every student."

Nourish NC can't do it all. They can't correct the fact that in North Carolina nearly 600,000 children live in poverty, defined as $24,000 a year for a family of four. They can't correct the fact that over 800 children in New Hanover County are considered homeless. But they can make an immediate difference that has lasting impact; they can help feed our hungry children and make our schools and communities better places to live and work. It's an honorable mission, and one everyone can support this Thanksgiving and year-round.

To donate, volunteer, or learn more about Nourish NC, visit www.nourishnc.org. Watch Harvest Filmworks' video: harvestfilmworks.com/portfolio-item/nourishnc-one-less-hungry-child/. To learn more about child poverty and food insufficiency in North Carolina, visit the NC Poverty Research Fund: www.law.unc.edu/centers/poverty/.

Author Virginia Holman teaches in the creative writing department at UNC Wilmington and occasionally guides with Kayak Carolina.

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How Do Birds Fly?

my son asks tonight before bed.
He's five and I'm trying to read

The Magic School Bus to him, but he's having
none of this story, because earlier

at the park he came to me,
pulled me by the hand

and showed me a dead sparrow
beneath the slide.

When I said we should leave it alone,
he said no we had to do something

and of course he was right
so we did what I didn't want to do

brought the bird home
buried it in the backyard

tied together two popsicle sticks
to make a cross for the gravesite.

I said a prayer, Lord, please
watch over this small bird

and may its soul rest in peace.
When I looked over my son was crying.

I hugged him, said these things happen
and he said he knew, then ran

inside and played video games for an hour
while I made dinner. Now it's late,

and I've had two glasses of wine, and he's asking
how birds fly, so I say they have wings, muscles

like we have legs and muscles
that allow us to walk and he looks

at me and says if we're like the birds
are you going to die? and I say some day

but not today or anytime soon
and he says it's like magic isn't it?

what's that, Trevor?
how birds can fly, he says.

And I think muscle and bone and nerve synapse.
I think five years old, and I say yes

it is like magic, all of it, as I stand
to turn out the lights.

– *Steve Cushman*

Salt's Great Harvest Meal Challenge

Five local chefs go plate-to-plate in Wilmington's own version of the hit show Chopped

By Jason Frye • Photographs by Mark Steelman

Food porn. It's a term, and a hashtag, that's become ubiquitous. Growing up, the only time I saw food on TV was when Mr. Food ("Ooh, it's sooo good," he'd say, signing off) showed up on the midday news, or when I graduated from Saturday morning cartoons to Saturday morning cooking shows on PBS. Jacques Pépin, Julia Child and Martin Yan appeared on the screen to show me how to cook some exotic meal the likes of which a boy born and raised in the hollers of West Virginia had never dreamed.

Today, there are a half-dozen networks devoted to cooking, and after watching two iterations of *Iron Chef* — a show which I contend was best in the original Japanese version — every episode of *Good Eats* and *Top Chef*, at least one season each of shows devoted to finding the next Food Truck/Food Network Star or Bar/Restaurant Rescue or a Kitchen Nightmare or undiscovered barbecue joint, I thought the market was saturated on food porn for the masses.

Then came *Chopped*. It's an innovative format: Four chefs are challenged in three rounds to come up with dishes using a basket of mystery ingredients; dishes are judged by a panel of "celebrity" (read: They've been on some Food Network show or another) chefs.

How would Wilmington's chefs fare under such conditions? Would they be up to the challenge? I mean, on *Chopped*, a basket might contain green olives, fontina cheese, Cap'n Crunch, octopus and pickled beets, but that's ridiculous. In talking with the *Salt* staff, we decided to issue a similar-to-*Chopped* challenge to local chefs. We asked five chefs to create a dish or dishes using five prescribed ingredients. We called it the Great Harvest Meal Challenge — or "5 x 5" for short.

We asked Keith Rhodes of Catch, Kirsten Mitchell of Vittles food truck, Mark Shibles of 1900 Restaurant & Louge, Sam Cahoon of Ceviche's, and Ricky Rhoden of Boca Bay to create a little something for us. We gave them five ingredients, and none too wild: Swiss chard, flounder, Nature's Way goat cheese, green apples, and Bojenmi tea (a Chinese herbal tea that none of our chefs were familiar with).

"All of the ingredients are gravy except that tea," said Rhoden. "I think I'm going all Asian — maybe dumplings — so that tea will hopefully work well."

Rhoden said he'd be experimenting with the tea — running it through a coffee grinder, smoking another ingredient with it or maybe using it to crust something — to see how it best fit his ideas.

For Cahoon, a recent Great Chef of the Cape Fear, the challenge was exciting.

"Wow. I'm looking forward to this. You look at these ingredients and you see a dish right away, but you don't want to make an expected dish, but you don't want to go too crazy, either. Then there's that tea. Man, I have so many ideas, it's going to be hard to edit myself."

The other chefs met the challenge with equal enthusiasm, but Keith Rhodes, when I handed him the tins of tea, smiled, possibly recalling his stint on *Top Chef*, opened the tin and inhaled. He closed his eyes and inhaled again. He shook the tin and inhaled a third time. He smiled.

"Yeah," he said, "I got some thoughts coming through. You just wait."

À la Carte

Chef Mark Shibles

1900 Restaurant & Lounge

Staying true to 1900's small-plates philosophy, Chef Shibles delivered a flavor-packed stack and several satisfying bites that made use of the Bojenmi tea in both bold and subtle ways.

For the stack, he built a base of sautéed Swiss chard, added the sautéed flounder, then a layer of Nature's Way goat cheese topped with a generous dusting of pepper-milled tea. This was topped with apples two ways: tea-infused apple butter, and tea-poached green apples. The effect was outstanding visually and on the fork.

The bites were equally delightful: Simple toast points topped with tea-infused chard, sautéed flounder, and those tea-poached apples. Every bite was light, earthy (thanks to the tea and chard), and delivered a touch of savory and a touch of sweet for a well-rounded take on the challenge.

The Adventurer

Chef Sam Cahoon

Ceviche's

Chef Sam Cahoon's youthful ambition and fearless approach to the "5x5 Challenge" saw him creating a three-course mini-feast where the Bojenmi tea was brought right out front to stand tall with the rest of the ingredients.

Course One was a flounder ceviche unlike any we've seen. Cahoon made "sushi" rolls of flounder, Granny Smith apple, goat cheese, mango, red pepper and chives. He served this over a delicious orange-habanero-Bojenmi tea glaze, and Swiss chard and purple cabbage escabeche. The approach was novel, and the glaze brought out subtle elements we'd never seen in the tea.

Course Two was a quinoa and tea crusted flounder filet served over black beans, chard and goat cheese, then topped with a spicy and tart apple-jalapeño slaw. Again, with the tea as a crust, it provided a light smoky flavor that played into the season.

Finally, Course Three consisted of a pair of empanadas served over a hibiscus and tea caramel, then topped with a Granny Smith apple compote. A savory-sweet bite to end the meal, this dish was a surprise and a hit.

To-Go Plate

Chef Kirsten Mitchell

Vittles Food Truck

When you're cooking in the confines of a food truck, your dishes become efficient machines of flavor, and that's what Chef Kirsten Mitchell gave us from the mobile kitchen of Vittles. Her approach was simple: Prepare some elements ahead of time, cook the rest on the spot, plate it up, and deliver. The seared flounder served with a Swiss chard, green apple and goat cheese roulade was excellent, but the Bojenmi tea and apple gastrique made our plate shine. Her gastrique — a sweet, tart, earthy creation — was exactly what the dish needed to lift it up and make it great.

The Showstopper

Chef Keith Rhodes

Catch

Always open to a challenge, Chef Keith Rhodes created a knockout dish for the inaugural "5x5". His tea-smoked roulade of Southern flounder, local butternut squash, Nature's Way goat chèvre, rainbow chard and Granny Smith apple pickles gave us a balanced dish that we'd be happy to see on the Catch menu. His apple pickles provided a hint of acid to open up the light smoky tea flavor found in the delicate flounder, and the chèvre along with the squash quenelle added a bit of richness. Plated with flowers and herbs, it was one of the most beautiful of the entrées.

The Crowd Pleaser

Chef Ricky Rhoden

Boca Bay

Chef Ricky Rhoden approached the "5x5 Challenge" with a difficult diner in mind: his 9-year-old daughter.

"I surprised myself with the dishes," he said, "but most surprising was how much she loved them."

Rhoden's pair of dishes brought Caribbean and Asian flavors to the plate, and in doing so, revealed the complex flavors of the Bojenmi tea.

His first course, fish tea with a flounder, goat cheese and Swiss chard dumpling, featured a trio of handmade dumplings surrounded by a rich, tea-infused fishbone broth. Rhoden served it along with a soy-tea dipping sauce, which added another dimension to the tea's flavor.

The second course featured Jamaican jerk spiced flounder, puréed butternut squash (to which tea and other aromatics had been added), and sautéed Swiss chard. Here, the tea helped moderate the jerk spice while giving the squash a subtle flavor.

The Other "F" Word

One woman's journey inside Wilmington's fermentation movement

By Lindsay Kastner

Photographs by Andrew Sherman

I can thank fermentation enthusiast Dano O'Connor for the science experiment on my kitchen counter.

As a food writer and an avid home cook, I'm always tinkering in the kitchen. But aside from making my own yogurt, I had never intentionally fermented anything before meeting O'Connor, who thinks nothing of making five-gallon batches of sauerkraut in his Wilmington kitchen. In fact, he does it regularly.

"Sometimes the whole house smells like vinegar," he says. "But I love it."

O'Connor started exploring the world of fermentation several years ago. His mother died young — she was just 54 — and "was super heavily medicated," says O'Connor. He became interested in how healthy living could stave off the need for pharmaceuticals. These days, he's a neuromuscular massage therapist and a big proponent of using bacteria to preserve foods, which can sound a little strange until you start considering its prevalence in the modern American diet: beer, sourdough bread, soy sauce. The list goes on and on.

The technique was widely used as a way to preserve foods before the days of refrigeration and industrial processing methods. But it's seeing a revival, spurred in large part by an interest in probiotics, or so-called "good" bacteria contained in fermented foods and drinks.

Some fans of fermentation say that regular consumption of probiotics can lead to healthier looking skin, hair and nails, and even help boost one's mood and prevent depression. But most of the health claims surrounding fermentation center on improved digestion, which can be especially beneficial to patients on antibiotics, many of whom experience digestive system side effects.

In Wilmington, the centuries-old practice of fermentation constitutes a vibrant little corner of the local food scene, where people like O'Connor turn their home kitchens into culinary science labs, churning out everything from probiotic sodas to seasonal spins on kimchi.

Josh Giles fell in love with fermented foods for their signature tang. He makes various types of sauerkraut, including one with Brussels sprouts instead of cabbage, but his specialty is fermented sriracha sauces.

"For years, I would just do a blended, non-fermented type," Giles says. But as he researched recipes, he started coming across instructions for fermenting chilis.

"Originally, it was the peppers fermenting with the salt and garlic for weeks," he continues. "They never cook. It was sort of raw and living."

He now makes six different sriracha sauces, including a Costa Rican-style with "molasses notes" and another flavored with lemongrass, turmeric and ginger. Each takes about three weeks to ferment.

Giles tends bar at Circa 1922, where he is known for cocktails incorporating homegrown herbs and other fresh ingredients. He started making his own kraut and sauces because he liked being able to control what goes in, incorporating ingredients like smoked sea salt and hard to find chilis. He was also drawn to the extra layer of flavor contributed by the fermentation process.

"There's a little bit more depth," Giles claims.

Some fermented foods can pack a real flavor punch, a characteristic funk that not everyone loves.

I first encountered kombucha over a decade ago, while visiting a friend in Northern California. I can't say I was all that enamored.

Essentially a fermented sweet tea, kombucha offers a vinegary kick. It's made with something called a symbiotic colony of bacteria and yeast (SCOBY for short), which looks like a waterlogged portobello mushroom or a jellyfish sans tentacles.

Suffice it to say that the home-brewed kombucha I gamely accepted on that

summer afternoon looked horribly unappetizing, its flavor intriguing but harsh.

Years passed before I started seeing the now-ubiquitous drink popping up on store shelves. By then, I had pretty much written it off. So I was surprised to discover earlier this year how much I liked kombucha's cousin, water kefir.

Ryanna Battiste brought some for me to sample when we met in the café of the Tidal Creek Food Cooperative. Battiste is a certified integrative health coach who refers to water kefir as "the champagne of fermented foods."

Unlike the vinegar taste of kombucha, "kefir is very mild," Battiste explains. "And it's fizzy, which is fun."

The effervescent, citrus-flavored drink she shared with me tasted slightly yeasty and only barely sweet.

Battiste knows her water kefir. Not only has she been making (and drinking) the stuff for years, she also co-owns GRUB, a local company that sells everything you need to make your own water kefir, in kits that ship nationwide.

To make water kefir you'll have to get your hands on kefir "grains," but it is otherwise a fairly straightforward process requiring few other ingredients.

The grains are mixed with sugar water and left to ferment for one or two days. Then, the liquid is strained, fruit or other flavorings are added, and the kefir is covered until it becomes flavorful and naturally carbonated (one to three days).

Water kefir grains themselves aren't actually grains. They're live active cultures that vaguely resemble the absorbent crystals found inside disposable diapers. Speaking of which, the grains require a little bit of babysitting to keep

Josh Giles picking peppers from his garden for his Homegrown Hot Sauce.

them alive and functioning. (The same is true of kombucha SCOBY and other starter cultures.)

The grains feed off sugar, so although it's possible to store them for a week or two in the refrigerator, many people prefer to keep their grains in continual use, straining the grains out of one batch of water kefir and immediately using them to start the next batch.

"You have to be ready for the commitment," says Battiste. "It's like having a fish — low maintenance, but you have to feed them or they'll die."

For newbies, sauerkraut is an even easier starting point.

"All you need is cabbage and salt," says Kathryn Waple, a Wilmington herbalist who occasionally teaches classes on making fermented foods.

Sauerkraut can be prepared in about three days, from start to finish, although many aficionados prefer a longer ferment. And why stop at cabbage? Homemade kraut can incorporate carrots, garlic and other vegetables too.

"You can preserve just about any food using bacteria," said Waple, who tracks fermentation times on her calendar the way other people log appointments.

"When you do a CSA or a home garden, generally you either have feast or famine," she says. "And there's only so much kale you can eat."

Of course, fermented foods aren't strictly the purview of people with DIY tendencies. When choosing something ready-made, stick to a store's refrigerated

section, advises Battiste. Shelf-stable fermented foods, such as canned sauerkraut, lose those coveted live active cultures.

Better yet, just head to your local farmers market.

Richard Daley started making fermented cabbage (he prefers not to call it sauerkraut) two decades ago. Now he and his partner, Kyla Titus, sell their wares each Wednesday at the Poplar Grove Plantation farmers market (open Wednesdays through November 18 and Tuesday, November 24). Find them under the name Cabbage Cove.

"If you like cabbage, you'll love this stuff. If you don't like cabbage, you'll love this stuff," Daley boasts.

He's right. The crisp, finely chopped cabbage is nothing like the limp, stringy sauerkraut I know.

It also comes in flavors for every palate, from horseradish to ginger-lime. Daley even sells a cinnamon variety that he markets as cabbage worthy of dessert. He tops his with nuts, raisins and milk and eats it for breakfast.

I think I'll stick to cereal for now, but I'm definitely more interested in fermented foods than ever before.

Which brings us to O'Connor's kitchen, where I invited myself over to get an up-close look at his fermentation projects.

He patiently walked me through the crocks and bottles lining his countertop and stashed in his cupboards and fridge, all in various stages of ferment.

There was a strawberry kombucha that tasted far more fruity and mellow than the stuff of my California memories, a bubbling crock of sauerkraut, spicy vegetarian kimchi, and something called a ginger bug that O'Connor uses to make his own ginger beer.

A bottle of Jun (a fermented drink made from honey and green tea) smells strangely reminiscent of the "perfume" I made as a child by leaving bottles of flower petals and well water to brew in the sun. It tastes a little like mead, an old-fashioned honey wine.

Like wine, many fermented drinks change with age, their flavors becoming softer and more nuanced over time. I learned this for myself when O'Connor sent me home with a few tablespoons of water kefir grains. I left the grains to work their magic in a jar of sugar water on the kitchen counter, but after twenty-four hours I saw no change.

During fermentation, bacteria eats away at sugar, so fermented drinks should become less sweet over time. All I tasted was sugar water.

I wondered if our water softener was to blame, or maybe too much chlorine. Since chlorine can inhibit fermentation, O'Connor recommended using filtered water, but I was lazy and used unfiltered tap water instead.

I dropped a few raisins into the water, a trick he said some people use to add extra minerals. A day later, the raisins started to bob — a good sign — so I strained the liquid and bottled it along with some chopped peaches for flavor.

The next morning, I opened the bottle and peach bits flew everywhere, landing on the floor, cabinets and countertop.

Carbonation!

It was exciting to see sugar water transform into a sort of soft drink, but the water kefir still tasted far too sweet and assertively peachy, not in a good way.

Disappointed, I stashed the bottle in the fridge and forgot about it.

A week or so later, when I tried the water kefir again, it had morphed into something still fizzy, but not explosively so, less sweet and with a more delicate peach flavor. It wasn't as nuanced as the drinks I'd sampled with Battiste and, later, with O'Connor, but it was worth drinking. I vowed to try again.

O'Connor loves experimenting and sometimes bottles water kefir with French oak to mimic the flavors in wine. He once made a fermented chili-lemonade with eleven hot peppers and said it's even possible to make kombucha using coffee instead of tea.

"It's a really off-taste," he concedes. "Like vinegar and coffee."

O'Connor dreams of someday opening a place where he can teach people about fermentation and sell fermented drinks on tap.

The day I visited his home, a section of the living room was marked off with blue painter's tape. He and his fiancée were planning a move to a tiny home with a footprint of just 250 square feet, and they were using the taped-off area to get a feel for the smaller living quarters.

The new house will have no room for all of O'Connor's bottles, crocks and jars. Those projects will get their own tiny house of sorts — a separate shed exclusively for coaxing bacteria into tasty transformations.

Josh's Homegrown Hot Sauce

Recipe courtesy Josh Giles

Ingredients:

4 pounds assorted hot peppers (select by availability and personal preference for overall heat and color. Giles prefers homegrown red serrano, fresno, jalepeño and thai peppers)
13 cloves garlic
16 tablespoons coconut palm sugar
6 teaspoons sea salt (smoked preferred)
1 cup white vinegar (or white/coconut vinegar mix)

Directions:

Mash or process peppers (seeds and stems included), garlic, sugar and salt, then place in large glass container or jar (mash will expand, so choose vessel at least three times the volume of mash).

Cover loosely and store out of direct light at room temperature.

Allow the mash to ferment for 7–21 days (until it stops expanding).

Mix mash and vinegar with a blender or food processor until mixture is as smooth as possible.

Pour the mixture through a stainless steel sieve to remove chunks; press through with the back of a ladle if necessary.

Cover, refrigerate, enjoy.

Basic Sauerkraut

Recipe courtesy Dano O'Connor

Ingredients:

1 medium head of cabbage
1 tablespoon sea salt
1 tablespoon caraway seeds

Directions:

Remove the first couple of outer cabbage leaves and set aside. Shred the rest of the cabbage into thin, even strips. Mix shredded cabbage with sea salt and caraway seeds and press into a half-gallon mason jar. Press firmly to help release the moisture from the cabbage.

Once all of the cabbage is in the jar, top the mixture with the outer leaves. This helps keep the shredded cabbage submerged in liquid. Then close the lid and place the jar on a shallow dish (it will leak).

Let the mixture ferment at room temperature for three days to one month, depending on your personal preference. The flavor and texture will change over time. When you're happy with the results, remove the top leaves and move the jar to the refrigerator to slow the fermentation. Enjoy!

Lindsay Kastner is a longtime reporter on an endless quest for the perfect brownie. She writes about food and family at pleasepassthepeas.com.

The Beat of Isaiah

A divine encounter with a heavenly little drummer boy

Story and photographs by Mark Holmberg

Check that out . . . The Jesus Tent!

We'd been seeing the weeklong revival sign and circus-like tent in the daytime on Carolina Beach Road near Shipyard for a couple of days.

But it's dark out this time as we pass it in the old convertible — top down — on our seemingly nightly pilgrimage to Lowe's/Home Depot for renovation supplies.

Whoa . . . look at all the people!

And listen to that fat, rock 'n' roll gospel!

We turn around and go in.

People are dancing, holding their arms up, hugging one another and praying together. Happy, glistening faces, definitely feeling and sharing the spirit.

And this band is *tight*.

As a raw, punk-rock guitarist and fill-in drummer myself, I'm listening to how good the drummer is, the strength and knowledge of his kick drum foot, the way he's delivering the beat and fattening it up at the same time — a hard thing to do.

So, I squeeze my way to the front to get a look at the drummer who made us stop . . . And it's a kid driving this whole thing! You can barely see him behind the kit.

What in Heaven's name?

One of the pastors of the revival tells me I need to meet this young man.

The next weekend we go to New Beginning Christian Church over by the airport to get to the bottom of this.

There's that kid again, anchoring the Sunday praise and worship for this thriving church of a thousand souls. The boy is 10. Isaiah Hunter II, aka, "Zay."

His father, Isaiah Hunter Sr., is the music minister at New Beginning, and part of his children's home-schooling right from the start has been to bring them to practices, as well as music-filled Bible studies and church, of course.

Little Isaiah has been playing with drumsticks since he was 3, it turns out.

"He wanted sticks, so we got him sticks," recalls his mom, Alexia Hunter, who is part of the dance ministry there. "He carried around those sticks continuously."

Countertops, cushions, tables, the floor, they all got a workout.

"He always had rhythm," Alexia says after the Sunday service. "If it was just noise, I would've been upset."

His dad could see the gift, so a scaled-down set of drums were bought and moved into his room.

"I kept practicing, over and over again," Isaiah says.

Usually it was with no music. He just worked out the beats himself.

And he and his dad, a versatile musician who plays keyboards during the services, practiced together every chance they'd get.

"I like playing with him," Dad says. (I would, too.)

Little Isaiah played his first service — a mid-week Bible study — when he was 6. Was he nervous?

"Just a little bit," he answers as he slides drumsticks in and out of his stick case. "It was fun, though."

Visiting with this sweet family, we learn Isaiah is also an all-star short-stop with the Wilmington Pirates little league team.

Yes, he loves drumming, but he wants to be an engineer.

It's just as Pastor Rob Campbell of New Beginning said.

"He's amazing. He has all this talent but he's quiet. Very unassuming."

The night we leave The Jesus Tent, we hustle to get to Lowe's to look at washers and dryers before they close.

Everything just falls in place within minutes. The appliance manager hooks us up with a really sweet deal on a matched set from their scratch-and-dent aisle. She's a warm, middle-aged woman who tells us she's just bought her first home and finally, after all these years, she no longer has to take her clothes to the coin laundry. Washers and dryers are special to her, she says, and she likes helping people get them.

It felt rather miraculous.

So we're telling her about The Jesus Tent and the little drummer boy as she fills out our paperwork. One of her co-workers steps over to listen.

"I've been seeing that tent," he says. "I've wanted to go in."

Then he tells of this young, lost soul he'd been trying to help save for months. He shares the up and downs that had just ended in death.

He's feeling it. Hurting.

We grip hands and touch shoulders, and I say, go to The Jesus Tent after work. Right now. They'll be there waiting. You'll feel better.

His eyes glisten with tears, and he says he will.

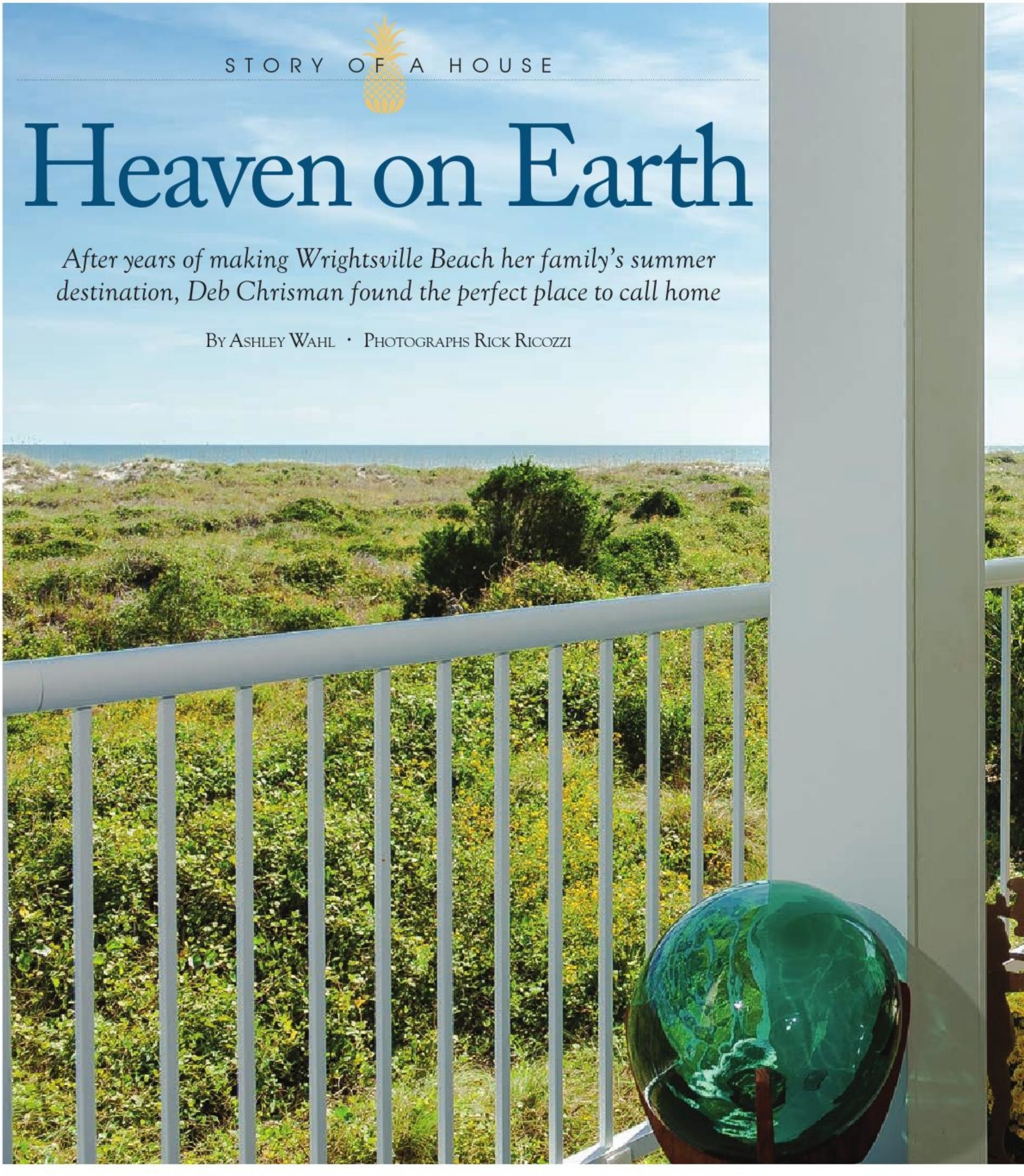
Mark Holmberg, longtime reporter and columnist for CBS-6 *in Richmond,* Virginia *and the* Richmond Times-Dispatch, *is our King of Queen Street.*

STORY OF A HOUSE

Heaven on Earth

After years of making Wrightsville Beach her family's summer destination, Deb Chrisman found the perfect place to call home

By Ashley Wahl · Photographs Rick Ricozzi



From where Deborah Chrisman is sitting — a white porch swing on a balcony just above the dunes — the world resembles a Mark Rothko painting. Beachgrass, ocean and sky; horizontal bands of soothing colors stretched across a seemingly infinite canvas.

"This is my heaven," she says, looking out over the grassy dunes to the glimmering shoreline. "Seriously. It feels like heaven every day. I'm still pinching myself."

Deb Chrisman is, of course, talking about the view from her first-floor oceanfront condo at Wrightsville Dunes. But she uses that same word — heaven — to describe the feeling of opening her front door and entering the home she has been dreaming about for over twenty years.

An ocean breeze sweeps across the dunes, and as Chrisman recalls the events that led her here, to the North End of Wrightsville Beach, a dense tangle of vegetation undulates in the foreground.

Her story begins with her daughters.

Like Chrisman, a Michigan transplant who spent girlhood summers waterskiing on Lake Michigan and fishing the Florida Keys, Cam (firstborn) and Kate practically grew up in the water.

"They were like little dolphins," she recalls, smiling at the sweet memories of watching her girls at play.

And what clever little dolphins they were.

In 1992, after dumping a trunkful of Cam's luggage into a dorm room at Duke University, the family headed east on the newly opened stretch of Interstate 40.

"I just needed to see the ocean," says Chrisman.

The long road from Durham ended at Johnnie Mercer's Pier and, Chrisman recalls, "for some reason I said, 'Let's turn left.'" They checked into Shell Island Resort, and before the groceries were unpacked, Cam and Kate had made it to the surf.

"I knew then that this was where I wanted to retire," she says.

Having returned to Shell Island with her daughters almost

every summer, two years ago Chrisman began actively searching for the perfect place to call home.

Not half a mile from Shell Island, Wrightsville Dunes was ideal, although the 1980s interior wasn't exactly what she had in mind. Too dark, cramped and dated. But she had a vision.

Chrisman bought the unit on December 31, 2013. She found an architect in January, and by April she had met with Trevor Lanphear, the licensed general contractor whom she credits for turning her dream into bricks and mortar. While unexpected circumstances would cause the renovations to take almost an entire year longer than anticipated, that postcard view through the back windows was all Chrisman needed to remember.

She was coming home.

Anyone who has ever made the trek from one of Wrightsville Beach's access points over the boardwalk knows that moment when the blue expanse of the Atlantic smacks you with adrenalin. That is what it's like to walk down Chriman's entry hall, a bright passageway with cork floors, pale blue-green walls and whitewash pecky cypress wainscot. Before the hallway doglegs right, you notice the typography print on the back wall that reads like a list of beach lover mantras, and then it happens: The hall opens to reveal a sun-filled contemporary space that feels like it's nestled right in the dunes. And you can see the ocean.

"It used to feel like a tunnel," says Chrisman of the original hallway, a straight and narrow passage that continued for an additional six feet. She pours herself a glass of grapefruit juice, sets it on a massive kitchen island, then skirts past a sunny banquette to turn down the stereo.

"I had to have a dance floor," she says of the space between the dinette and the ornate wine cabinet that belonged to her mother. "We're a dancing family."

Although her daughters don't live here (Kate moved to Wilmington after graduating from George Washington University but now resides in Washington, D.C.), Chrisman wanted to create a space where they would always feel at home.

She envisioned a bedroom for each of them and bunkbeds for the grandkids.

She saw a soothing color palette (blues and blue-greens), a spacious kitchen, cork floors, bamboo shades for the windows, and a porch swing like the one her daughters used to fight over at a friend's family cottage on Lake Michigan.

She knew she would have to gut the place and start from scratch.

Before relocating from Wilmington to Asheville, architect Dino Viscosi helped Chrisman reimagine the 1,700-square-foot interior in a way that maximized natural light and living space throughout. Once the preliminary sketches were complete, Viscosi introduced the homeowner to Trevor Lanphear of Lanphear Builders Inc.

"We instantly clicked," says Chrisman, who would remain in Michigan until project completion. "I knew I could trust Trevor to handle whatever challenges might arise."

Of course, she hadn't anticipated so many of them.

Lanphear's crew started the demolition during the first week of April, 2014.

"We knew at start-up that work would be disallowed from Memorial Day through Labor Day," he explains, in order to eliminate the distraction that hammering, sawing and heavy labor might have on vacationers. They planned to complete the demo, all re-framing work and "as much trade rough-in work as possible" before the end of May.

"Deb was comfortable utilizing the summer months to make final finish selections so we could hit the ground running in early September and possibly have her in by Thanksgiving, certainly Christmas," says Lanphear. But in early May, property management informed them that they would not be permitted to work in the space until exterior renovation work on the Wrightsville Dunes building was completed.

"No occupancy or work within any units was permitted," says Lanphear.

So the waiting game continued.

Finally, over one year after Chrisman bought the unit, Lanphear and his team were able to pick up where they left off in February 2015. Within the confines of the first-floor condo, they moved roughly 70 percent of the interior walls, created a new plumbing system that could work with the existing concrete slab penetrations, and worked with Chrisman to customize the space.

The renovation was complete by Memorial Day.

"With all the challenges we had, we're really proud of the finished product," says Lanphear. He points out a few of his favorite features (electric fireplace; custom built pecky cypress entertainment center; ipe [wood] paneling and heated floors in the master bath), then details the various obstacles and victories.

Like the plumbing situation.

"Deb's floor is concrete," he explains. "HOA would not allow us to drill new holes into the slab because it's structural for the whole building. Since we couldn't move the drain line, we had to find creative ways to redirect the plumbing."

Hence the single column on the kitchen island that looks as if it could be both structural and aesthetic.

"That's the sewer line for the unit above," says Lanphear, adding that the quartz countertop was pre-drilled and installed with the plumbers present to avoid any seams. Inside the column is an insulated cast iron pipe.

"I never hear a thing," says Chrisman, who did not want to add a second column for balance if that meant compromising her view of the ocean.

Speaking of that heavenly view, in the master bath, when Chrisman was walking through the space pre-drywall, she looked through the studs and could see the ocean through her bedroom windows.

"It was her idea to add the window in the bathroom," says Lanphear.

As for all the whitewash pecky cypress?

"A close family friend, 'Uncle Leroy' Turner, owned Turner Wood Products in Memphis," says Chrisman. "My mother had one wall of our house in Islamorada (Florida) done in pecky cypress and I fell in love with it."

Chrisman's daughters used to visit that house, and when they saw the bunk room Chrisman decorated for her granddaughters, they recalled childhood summers at a cottage on Beaver Island.

"I'm a sentimental slob," says Chrisman, pointing out the refurbished rocking chair that once belonged to her mother's housekeeper, Fern. Cam's room is furnished with the suite that belonged to Chrisman's mother.

The interior is filled with photos and items that conjure up sweet memories for Chrisman's girls.

"This is their legacy," she says.

Last summer, not long after she was finally able to move into her new condo, Chrisman's granddaughters (ages 5 and 3) came to visit.

Although the girls had never experienced salt water, they "went plowing right in," says Chrisman. She looks out to the shoreline with a contented smile.

"If I had any hesitations about spending the kind of money it takes to do what I did . . . it was worth every penny."

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November

By Rosetta Fawley

"If it is true that one of the greatest pleasures of gardening lies in looking forward, then the planning of next year's beds and borders must be one of the most agreeable occupations in the gardener's calendar. This should make October and November particularly pleasant months, for then we may begin to clear our borders, to cut down those sodden and untidy stalks, to dig up and increase our plants, and to move them to other positions where they will show up to greater effect. People who are not gardeners always say that the bare beds of winter are uninteresting; gardeners know better, and take even a certain pleasure in the neatness of the newly dug, bare, brown earth." – Vita Sackville-West

For a Spellbinding Garden

If you haven't done it already, it's time to pull the winter gardening regalia out of the attic. Patch up holes, test your boots and make sure the moths haven't gotten hold of your hats and scarves. Put anything that needs replacing on your list for Santa, along with seeds for winter planting and bulb orders for spring.

This is a good time to reflect on the garden of the summer just past, and to plan for the forthcoming seasons. Seek inspiration in the natural world. It may seem as though everything's going into winter hibernation, but you don't have to resort to the hothouse. Take a walk in the woods. Something magical may happen. Across those wide wintery vistas, all bare branches and foxy leaf carpets, you may come across the yellow flowers of the witch hazel. Breathe in their spicy fragrance.

Yes, the American Witch Hazel (*Hamamelis virginiana*) blooms in fall and early winter. The shrub is said to have been named by European settlers, who saw Native Americans using its branches to divine for water. The "witch" may be a corruption of "wych," from the Anglo-Saxon meaning to bend, as the branch was said to do near water. To the Almanac, there's something witchy about finding flowers so late in the year. It's as though the tree has been enchanted.

If you want to add fall-flowering witch hazel to your garden the birds will thank you; they love the fruit that pops from the shrub in the winter months. Witch hazel prefers partial shade and moist, rich soil – keep in mind its natural woodsy environment. This is where your mulch comes in. But it is tolerant of poorer soils and even pollution, as long as it doesn't get too dry. Best planted in late winter to spring, it will grow to around eight by twelve feet.

The topical astringent extracted from the bark and leaves of the tree can be used to treat poison oak and poison ivy rashes, bruises and varicose veins, among a host of other ills. It is antioxidant and anti-inflammatory. Some use it to clean their dogs' ears and cool hot spots. You see, it really is magic.

Rose hip November
Autumn I'll remember
Gold landing at our door
Catch one leaf and fortune
will surround you evermore
From *Rose Hip November*
by Vashti Bunyan

(Very) Old-Fashioned Gingerbread

"To make Gingerbread: Take Claret-wine, and put in sugar, and set it to the fire; then take wheat bread finely grafted and sifted, and Liquorice, Aniseeds, Ginger and Cinnamon beaten very small into powder. Mix your bread and your spice together, put them into the wine, and boil it, and stir it until it be very thick. Then mould it and print it at your pleasure, and let it stand in a place neither too moist nor too warm."
From *The English Housewife,* by Gervase Markham, 1615

Food for Fall

Take a look at what's growing in the vegetable garden this month. It's a perfect seasonal salad. Beets, spinach, turnips, late lettuce and snow peas will be clean and crunchy, the beets giving just a hint of sweetness. Thinly slice the raw turnips for some peppery heat. Pecans are coming in now too. Chop them finely and scatter over the top for a richer flavor. Crumbled blue cheese may not go amiss either, but that might be too much. You decide. Dress with vinaigrette and a little salt and black pepper.

And if that salad sounds just a tiny bit too virtuous for winter, leave out the pecans. Save them for a big ol' pie instead.

And an Old-Fashioned Cocktail

For a holiday apéritif, here's an old-fashioned receipt for an Old Fashioned:

1 lump of sugar
2 dashes Angostura bitters
2 oz rye whiskey
1 slice of lemon peel
1 slice of orange

Dissolve the sugar in the Angostura, pour the solution into an Old Fashioned glass over large ice cubes. Add the rye whiskey, garnish with the lemon peel and orange slice. Stir well and drink with good cheer, thinking of Fred Astaire and Rita Hayworth.

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Girls' Night Out
Wednesday, 6 - 8 p.m.
McKenzie Brothers Band

Jingle Bell Jam
Friday, 6 - 8 p.m.
Live music with Tom Compa

Bacco Selections Wine Tasting
Saturday, 6 - 8 p.m. *$10 for Tasting Glass*

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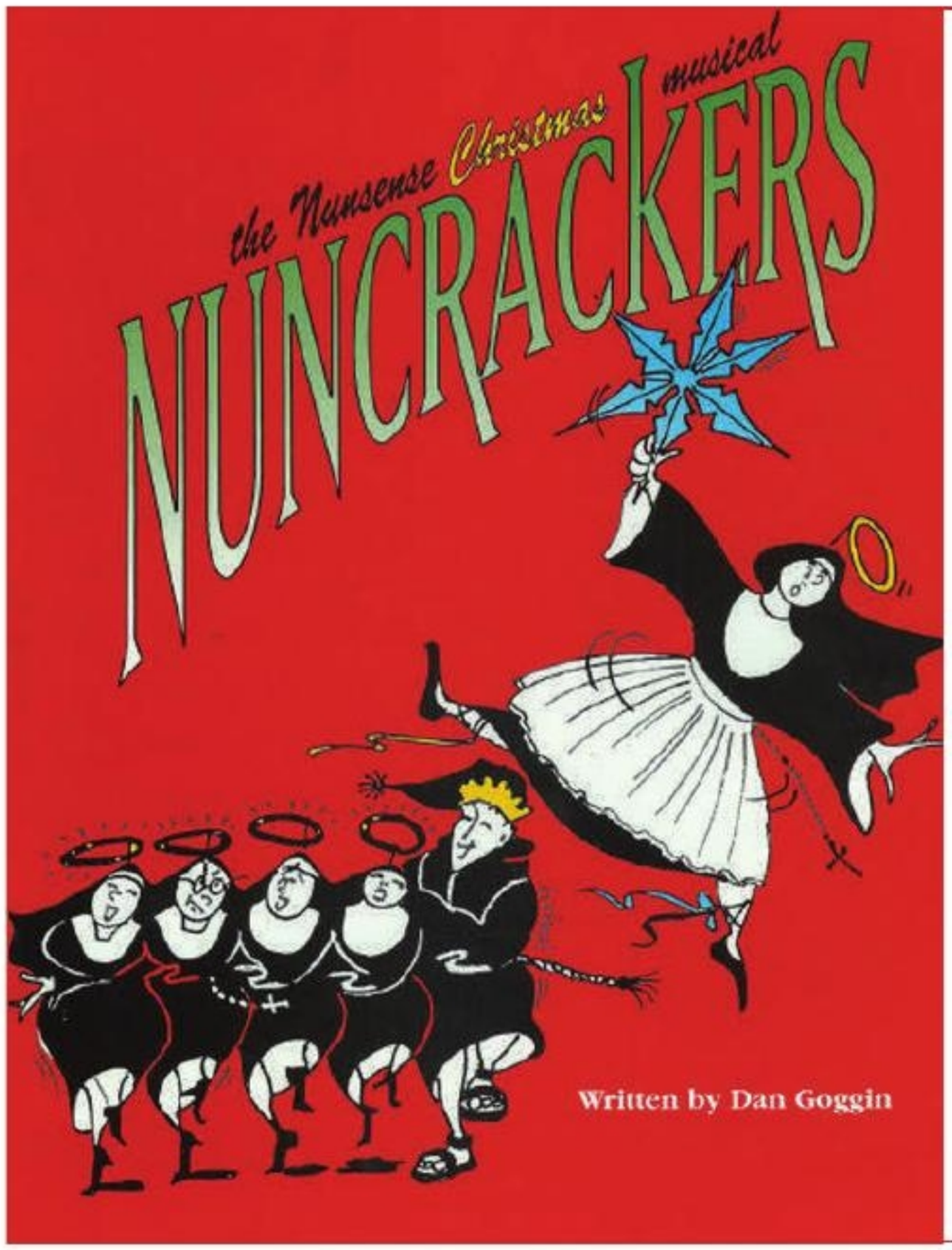

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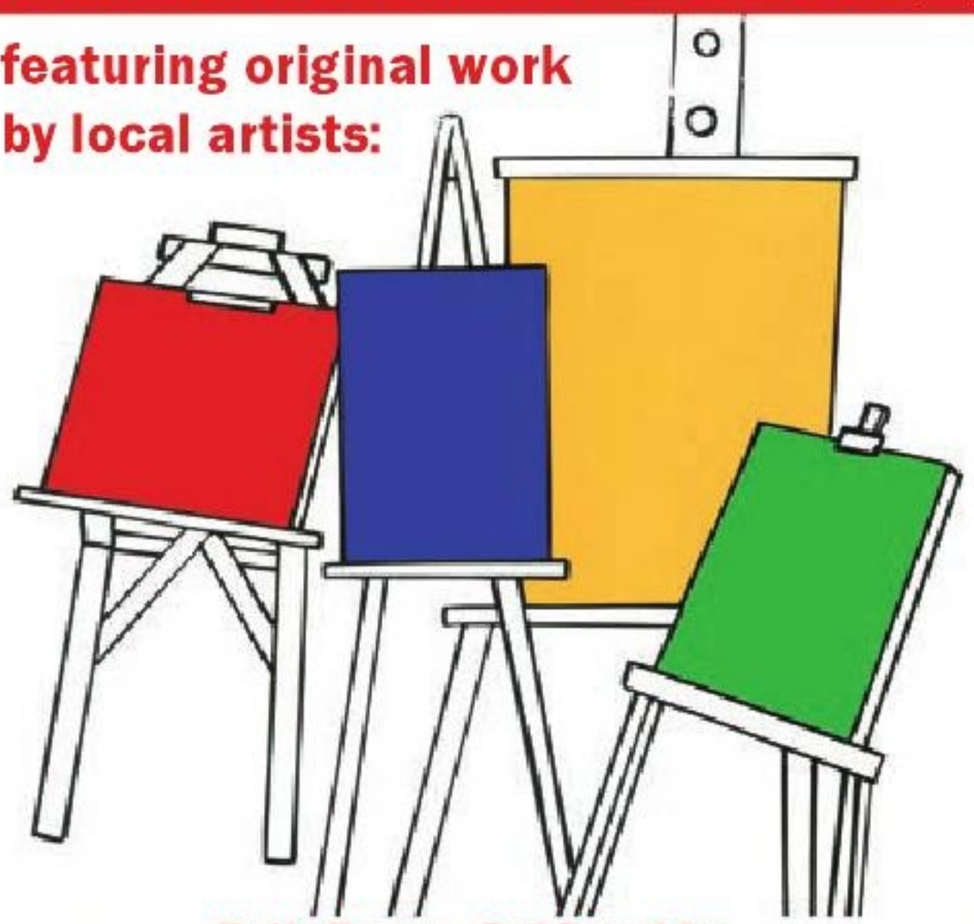

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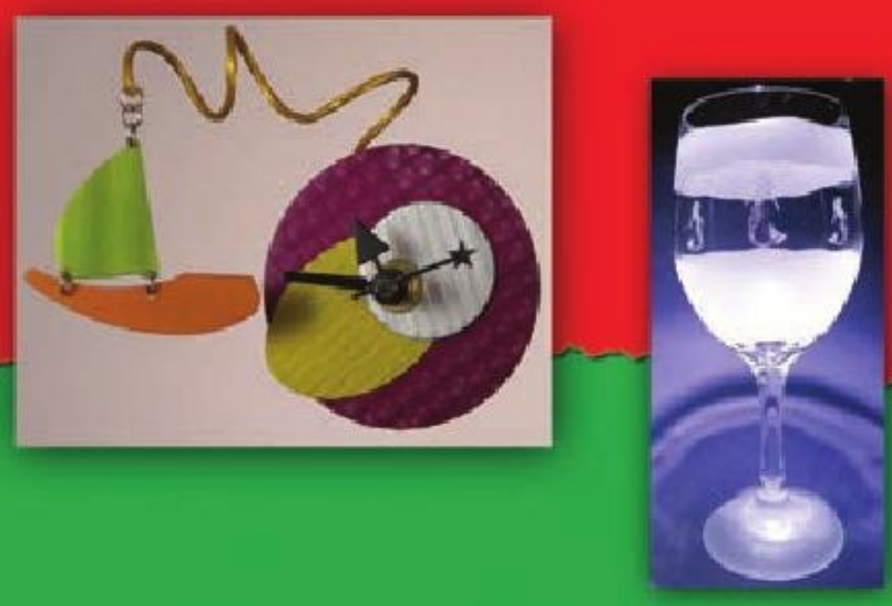

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Pam McNeill, Fine Artist, detail of "North End Dunes"

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November 2015

Arts Calendar

Jason Marsalis

11/6

Open Studio Show & Sale

11/20-21

Carolina Pine Music Festival

11/20-22

Bread & Lights

11/21-12/6

11/1–8 Cape Fear Fair & Expo
5–11 p.m. (Monday – Thursday); 5 p.m. – 12 a.m. (Friday); 12 p.m. – 12 a.m. (Saturday); 1–11 p.m. (Sunday). Live entertainment and family fun. Rides, games, shows, livestock exhibits, commercial booths, agricultural tents, judged competitions, delicious food and more. Admission: $20. Wilmington National Airport, 1740 Airport Boulevard, Wilmington. Info: (910) 313-1234 or www.capefearfair.com.

11/1–23 Art Exhibition
6–9 p.m. *Paste, Paper, Scissors.* Fall art show presented by the Collage Artists of Wilmington. The ACES Gallery, 221 North Front Street, Wilmington. Info: (910) 274-4788.

11/2 Nonprofit Networking
4–6 p.m. Nonprofit personnel are invited to learn about community resources for their organizations. Preregistration required. Free. NHC Main Library, 201 Chestnut Street, Wilmington. Info: (910) 798-6300 or www.nhclibrary.org.

11/2 Word Weavers
7–9 p.m. Christian writers' monthly gathering. Life Point Church, 3534 South College Road, Wilmington. Info: (910) 619-7344 or sondradron@bellsouth.net.

11/3 Live Music at BAC
6:30 p.m. The New Mastersounds perform with Prog-Funk band Earphunk. Admission: $18–30. Brooklyn Arts Center, 516 North Fourth Street, Wilmington. Info: (910) 538-2939 or www.brooklynartsnc.com.

11/3 Leadership Lecture
7 p.m. UNCW Leadership Lecture Series features Medal of Honor recipient Leroy Petry, who served eight deployments in the U.S. Army and lost a hand to a grenade while saving his rangers in 2008. Admission: $10. UNCW Burney Center, 601 South College Road, Wilmington. Info: (910) 962-7722.

11/4 Reptile Feeding
4–4:30 p.m. Enjoy a brief presentation about the snakes and turtles in the park event center, then stay to watch them feed. Admission: $1. Halyburton Park, 4099 South Seventeenth Street, Wilmington. Info: (910) 341-0075 or www.halyburtonpark.com.

11/5 Artists' Lecture
2:30 p.m. Three artists from the No Boundaries International Art Colony will offer insight into the No Boundaries experiences. Q&A to follow. Union Station Building, 502 North Front Street, Wilmington. Info: www.nbiac.org.

11/5 Architecture Lecture
5:30–7 p.m. Architect James Bradberry speaks to the Friends of the Library about current design trends in libraries and interactive learning centers. Free. NHC Northeast Library, 1241 Military Cutoff Road, Wilmington. Info: (910) 798-6370 or www.nhclibrary.org.

11/5 Jazz at the CAM
6:30–8 p.m. LaCi performs jazz standards, musical theater and jazzy new treatments of contemporary songs. Admission: $5–12. Cameron Art Museum, 3201 South Seventeenth Street, Wilmington. Info: (910) 395-5999 or www.cameronartmuseum.org.

11/6 Coasta Roasta Oyster Roast
5:30–8 p.m. Join the Wilmington Chamber of Commerce for their biggest social event of the year. All-you-can-eat oysters and shrimp, full bar, live music and networking. Admission: $75. Wilmington Chamber of Commerce, 1 Estell Lee Place, Wilmington. Info: (910) 762-2611 or www.wilmington-chamber.org.

11/6 Jason Marsalis Vibes Quartet
7:30 p.m. Jason Marsalis, youngest member of the New Orleans first family of Jazz, continues to amaze as a composer and performer. Admission: $22-40. Thalian Hall, 310 Chestnut Street, Wilmington. Info: (910) 632-2285 or www.thalianhall.org.

11/6–8 Celebrity Golf Tournament
7 p.m. (Friday); 9 a.m. (Saturday & Sunday). The annual Willie Stargell Celebrity Golf Tournament celebrates the life of the Hall of Fame baseball player and former Wilmington resident who died of kidney disease. Includes celebrity reception, autograph signing, auction, dinner and dance. Proceeds support kidney disease research and improve patient care. Country Club of Landfall, 800 Sun Runner Place, Wilmington. Info: (910) 859-9501 or www.williestargellfoundation.org.

11/6–8 Clay Guild Show & Sale
5–8 p.m. (Friday); 10 a.m. – 4 p.m. (Saturday & Sunday). Holiday show and sale hosted by the Coastal Carolina Clay Guild featuring an opening reception with the Tallis Chamber Orchestra and a raffle. Free. Community Arts Center, 120 South Second Street, Wilmington. Info: (910) 270-1675 or www.coastalcarolinaclayguild.org.

11/6–8 Surf to Sound Challenge
9 a.m. – 6 p.m. Elite paddlers will brave the Atlantic, battle through Masonboro Inlet and navigate the channel behind Masonboro Island while intermediate paddlers will take a flat-water course around Harbor Island. A waterman's expo will take place at the race site and cash prizes will be awarded to top three paddlers in all divisions. Admission: $60. Blockade Runner Beach Resort, 275 Waynick Boulevard, Wrightsville Beach. Info: (910) 256-2251 or wrightsvillebeachpaddleclub.com/surf-to-sound.

11/7 Flounder Tournament
7 a.m. An all-day flat-bottom fishing tournament where participants' catches will be taken to facilities that support farm-raising flounder within the state. Proceeds benefit flounder aquaculture research at UNCW and NC State. Dockside Marina, 1308 Airlie Road, Wrightsville Beach. Info: (910) 617-7637 or www.fishfortomorrow.org.

11/7 Walk to End Alzheimer's
8 a.m. Rain or shine, 1.5-mile walk for all ages and abilities. Proceeds benefit the Alzheimer's Association. Mayfaire Town Center, 6835 Conservation Way, Wilmington. Info: (919) 803-8285 or act.alz.org.

11/7 Veterans Roll & Stroll
9 a.m. 10k, 5k and 1-mile run through historic downtown. Front Street Brewery will provide beer for finishers. Admission: $25–40. Proceeds benefit Purple Heart Homes, an organization that helps reintegrate veterans into the community. *The Diligence*, Water Street, Wilmington. Info: (910) 274-1898 or its-go-time.com/runrollstroll.

11/7 Family Festival
9 a.m. – 1 p.m. Smart Start's Early Childhood Family Festival features art and sensory children's activities and community education information for young children and their families. Free. Donations of children's books are being accepted for Smart Start's "Reach Out and Read" program. Smart Start of New Hanover County, 3534 South College Road, Wilmington. Info: (910) 815-3731 or www.newhanoverkids.org.

11/7 Nesting Season Review
9:15–10:30 a.m. Wild Bird & Garden and Audubon NC Coastal Biologist Lindsay Addison presents on the different birds that nested in the area last season. Free. Temptations Everyday Gourmet, 3501 Oleander Drive, Wilmington. Info: (910) 343-6001 or www.wildbirdgardeninc.com.

11/7 Fenders on the Farm
10 a.m. – 4 p.m. Car show featuring all makes and models, plus live music, food by PT's Grille, Lane's Ferry and POP'T, and craft beer from Fermental. Admission: $5/carload; $10 to register. Old River Farms, 8711 Old River Road, Burgaw. Info: (910) 616-5884 or oldriverfarmsnc.com.

11/7 DiliGolf Tournament
10 a.m. – 4 p.m. The Navy League presents its annual DiliGolf Tournament, a four-man team scramble for local charities. Admission: $80. Proceeds benefit the Coast Guard Scholarship Fund at CFCC and Cape Fear Hospice. Magnolia Greens Golf Plantation, 1800 Linkwood Circle, Leland. Info: www.eventbrite.com.

11/7 Holiday Pop-Up Artisan Market
10 a.m. – 4 p.m. Pop-up artisan market hosted by Handmade Wilmington. Expect handmade items and fine art, jewelry, beauty products, home décor, fashion accessories and more. Bring a donation for the coat drive and receive a free raffle ticket. Proceeds benefit Dreams of Wilmington. Carolina Beach Lake Park, South Lake Park Boulevard, Carolina Beach. Info: handmadewilmington.com.

11/7 Lunch with Carolina Authors
11 a.m. Join the American Association of University Women for lunch with local authors Clyde Edgerton, Sheila Webster Boneham and Karen Bender. Book signing and sales held prior to lunch. Admission: $30. Proceeds fund scholarships for CFCC graduates continuing education. UNCW Warwick Center, 601 South College Road, Wilmington. Info: (910) 313-1573.

11/7 Polish Festival
11 a.m. – 5 p.m. Cultural festival featuring authentic Polish food, domestic and imported beers, polka dancing, crafts, raffle, silent and live auctions and a variety of children's activities. Special guest performance by The Chardon Polka Band from Ohio. Free. St. Stanislaus Catholic Church, 4849 Castle Hayne Road, Castle Hayne. Info: (910) 675-2336 or www.ststanspolishfestival.org.

11/7 Battleship Program
12–4:30 p.m. "Torpedo Headed for You: Damage Control Aboard North Carolina." Program lets visitors see how crews tackle survivability aboard the battleship. Admission: $50–55. Battleship NC, 1 Battleship Road, Wilmington. Info: (910) 251-5797 or www.battleshipnc.com.

11/7 Blues Challenge
5 p.m. Regional blues talent competition that features bands and solo acts competing to advance to the 2016 International Blues Challenge in Memphis, Tennessee. A blues jam will follow the contest. Free. The Rusty Nail, 1310 South Fifth Avenue, Wilmington. Info: (910) 620-5625 or www.capefearblues.org.

11/7 Ben Folds in Concert
6 p.m. Genre-defying multi-platinum-selling singer/songwriter/producer Ben Folds collaborates with celebrated New York City-based chamber ensemble Y Music for a unique performance. Admission: $35–40. Greenfield Lake Amphitheater, 1941 Amphitheater Drive, Wilmington. Info: greenfieldlakeamphitheater.com.

11/7 Hope Ball
6–11:30 p.m. Charity gala includes champagne and hors d'oeuvres, dinner and dancing, live entertainment by Band of Oz, silent auction, cash bar and the presentation of the "Champion of Hope Award." Admission: $80. Proceeds benefit Women of Hope. Coastline Convention Center, 503 Nutt Street, Wilmington. Info: (910) 799-7178 or womenofhopenc.org.

11/7 Oakdale Luminary Tour
6:15, 6:30, 6:45 &7 p.m. Visit the sites of prominent Oakdale physicians on a tour featuring more than six hundred luminaries throughout the cemetery grounds. Light refreshments served. Admission: $15. Oakdale Cemetery, 520 North Fifteenth Street, Wilmington. Info: (910) 762-5682 or www.oakdalecemetery.org.

11/7 Music on Market
7:30 p.m. Music on Market features Sounds of Freedom, a patriotic journey of music through the different American wars, a tribute to the Armed Forces and songs of peace. Free. St. Andrews-Covenant Presbyterian Church, 1416 Market Street, Wilmington. Info: (910) 762-9693 or www.musiconmarket.org.

11/7 John Prine Live
8 p.m. Grammy Award-winning singer/songwriter/storyteller John Prine performs live at Cape Fear Community College. Admission: $49.50–94.50. CFCC Humanities & Fine Arts Center, 200 Hanover Street, Wilmington. Info: (910) 362-7999 or cfcc.edu.

11/7 & 8 Kite Festival
10 a.m. – 4 p.m. Paint the sky with fellow flyers from all over the Cape Fear. Spectators welcome. No competitions or rules; just fun. Free. Fort Fisher State Recreation Area, 1000 Loggerhead Road, Kure Beach. Info: (910) 458-5798.

11/7 & 8 Festival Latino
11 a.m. – 8 p.m. (Saturday); 11 a.m. – 5 p.m. (Sunday). Cultural celebration featuring Latin American cuisine, live music, dancing, a kid's fiesta, the great American hat race and arts and crafts vendors. Free. Ogden Park, 615 Ogden Park Drive, Wilmington. Info: (910) 341-0007 or www.amigosinternacional.org.

11/7 & 21 Writing Workshop
12–3 p.m. Write with fellow budding novelists for the National Novel Writing Month challenge to write a novel in 30 days. NHC Northeast Library, 1241 Military Cutoff Road, Wilmington. Info: (910) 798-6370 or www.nhclibrary.org.

11/8 Preservation Celebration
12–4 p.m. Tour the Blockade Runner Beach Resort and four 1930s beach cottages while enjoying cocktails and a light brunch. Hosted by Bellamy Mansion and the Wrightsville Beach Museum. Reservations required. Admission: $35. Bellamy Mansion, 503 Market Street, Wilmington. Info: (910) 251-3700 or www.bellamymansion.org.

11/8 Exhibit Opening
2–4 p.m. *For All the World to See*, a look at the role that visual culture played in shaping and transforming the struggles for racial equality in America from the late 1940s to mid-1970s. Includes special childrens' activities and refreshments. Free. Cape Fear Museum, 814 Market Street, Wilmington. Info: (910) 798-4367 or www.capefearmuseum.com.

11/9 & 10 Youth Nature Program
10–11 a.m. Children discover nature through stories, songs, hands-on activities, hikes and crafts. Theme: "Leaves and Trees." Admission: $3. Halyburton Park, 4099 South Seventeenth Street, Wilmington. Info: (910) 341-0075 or www.halyburtonpark.com.

11/10 Speaker Series
12–1:30 p.m. Luncheon lecture with Reed Wallace, executive director of the Wilmington Symphony Orchestra; "Rockin' and Rollin' in the 1960s." Admission: $25. Osher Lifelong Learning Institute, 620 South College Road, Wilmington. Info: (910) 962-3195 or www.uncw.edu/olli.

11/11 Bird Bonanza
8 a.m. – 12 p.m. Join Wild Bird & Garden and Airlie Gardens for a guided bird walk, optics demonstration and swap, door prizes, and live birds from Sea Biscuit Wildlife Shelter. Admission: $3–9. Airlie Gardens, 300 Airlie Road, Wilmington. Info: (910) 343-6001 or www.wildbirdgardeninc.com.

11/11 Sketch Comedy Show
8 p.m. Award-winning comedy troupe Pineapple-Shaped Lamps showcase their newest material with guest host Amy Smith. Full bar and bar menu available. Admission: $5. TheatreNOW, 19 South Tenth Street, Wilmington. Info: www.pineappleshaped-lamps.org.

11/11–15 Cucalorus Film Festival
Annual film festival showcasing more than 200 feature-length films, shorts and documentaries. This year, through partnership with UNCW, the festival celebrates innovation and entrepreneurship with a CONNECT Conference featuring a PlaceMakers Fair, virtual reality lounge and 10x10 challenge. Other events include an Emcee showcase, Cat Salad film festival and Dance-a-lorus. Various venues in downtown Wilmington. Info: (910) 343-5995 or www.cucalorus.org.

11/12 Birding Kayak Adventure
8 a.m. Join Wild Bird & Garden and The Adventure Kayak Company for a 2-hour birding excursion at Cottage Creek. Reservations required. Admission: $25–50. Southport Marina, 606 West Street, Southport. Info: (910) 454-0607 or www.wildbirdgardeninc.com.

11/12 The Carpenters Tribute
7:30 p.m. "Close to You: The Music of the Carpenters" features Lisa Rock and her six-piece band. Admission: $10–29. Odell Williamson Auditorium, BCC, 50 College Road NW, Bolivia. Info: (910) 755-7416 or www.bccowa.com.

11/12–15 Live Theatre
8 p.m. (Thursday – Saturday). 2 p.m. (Sunday). The UNCW Department of Theatre presents *'Tis Pity She's A Whore* on the Mainstage. An audience favorite for almost 400 years, this tragic play written by John Ford is set in Italy, following Giovanni, who falls in love with his sister, Annabella. Admission: $6–15. UNCW Cultural Arts Building, 5270 Randall Drive, Wilmington. Info: (910) 962-2061 or uncw.edu/theatre.

11/13 Winter Bird Program
9:15–10:30 a.m. Join Wild Bird & Garden's Jill Peleuses for a discussion on the variety of birds that can be found in Southeastern North Carolina during the winter. Free. Wild Bird & Garden, 105 East Brown Street, Southport. Info: (910) 457-9453 or www.wildbirdgardeninc.com.

11/13 Sip & Shop Pre-Sale
6:30–8:30 p.m. The Junior League of Wilmington allows shoppers to take a sneak peak of all the merchandise available at their bargain sale with a chance to purchase items at full price. Evening includes light hors d'oeuvres, beer, wine, live music, local vendors and raffle prizes. Admission: $10. Elk's Lodge, 5102 Oleander Drive, Wilmington. Info: (910) 799-7405 or www.jlwnc.org.

11/13 Piano Concert
7:30–8:30 p.m. Concert pianists Domonique Launey and Steve Field perform a selection of piano duets including "Danses Andalouses" by Manuel Infante, "An American in Paris" by George Gershwin, "Concerto in C Major" for 2 harpsichords without orchestra by J.S. Bach, and "Suite No. 2, Opus 17" by Sergei Rachmaninoff. Admission: $6. UNCW Beckwith Recital Hall, 5270 Randall Drive, Wilmington. Info: (910) 352-5354 or uncw.edu/music/events/events-calendar.html.

11/13 & 14 Wildlife Adventure
8 a.m. – 5 p.m. Overnight visit to Pocosin Lakes and Mattamuskeet National Wildlife Refuge for a presentation on Eastern North Carolina wildlife and a chance to observe migratory waterfowl and a variety of wildlife such as tundra swan, snow geese, woodpeckers, red wolves and black bears. Admission: $100. Halyburton Park, 4099 South Seventeenth Street, Wilmington. Info: (910) 341-0075 or www.halyburton-park.com.

11/13 & 14 Dinner Theatre
6 p.m. Thalian Association presents Lady Day at Emerson's Bar & Grill with dinner at the Blockade Runner. Story revolves around a dive bar in Philadelphia circa 1959 where jazz legend Billie Holiday puts on her final performance. Admission: $60. Blockade Runner Beach Resort, 275 Waynick Boulevard, Wrightsville Beach. Info: (910) 256-2251 or www.thalian.org.

11/14 Bargain Sale
7:30 a.m. – 1:30 p.m. All merchandise will be 50% off the marked price. Includes new and gently used adult and children's clothing, toys, books, furniture, household items and more. Cash only. Admission: $3. Proceeds benefit the Junior League of Wilmington. Elk's Lodge, 5102 Oleander Drive, Wilmington. Info: (910) 799-7405 or www.jlwnc.org.

11/14 Patriot Rush
9 a.m. 5k and 1-mile run on a flat course featuring cash prizes, giveaways, and fun signs along the route. Admission: $20–35. Proceeds benefit kid's athletic programs at Wilmington Christian Academy. Wilmington Christian Academy, 1401 North College Road, Wilmington. Info: (910) 612-0853 or its-go-time.com/patriot-rush.

11/14 Bird Program
9:15–10:30 a.m. "Notes From the Field: Birds of Prey." Join Wild Bird & Garden and avian researcher Tyler Michels for a program on the latest research and discoveries on several birds or prey. Temptations Everyday Gourmet, 3501 Oleander Drive, Wilmington. Info: (910) 343-6001 or www.wildbirdgardeninc.com.

11/14 Family Science Saturday
10 a.m. (PreK); 11 a.m. & 12 p.m.(ages 5–14). "Cape Fear Indians." Discover ancient technologies used in hunting, travel, leisure and trade. Examine local Native American potsherds and make your own clay pot to take home. Admission: $5–8. Cape Fear Museum, 814 Market Street, Wilmington. Info: (910) 798-4367 or www.capefearmuseum.com.

11/14 Holiday Open House
10 a.m. – 5 p.m. Join Blue Moon and Eclipse for their annual holiday open house. Activities include artist demos, live music, tastings by Ladyfingers of Raleigh and a raffle including over 100 gift cards. Free valet parking. Blue Moon Gift Shops & Eclipse Artisan Boutique, 203 Racine Drive, Wilmington. Info: (910) 799-5793 or bluemoongiftshops.com.

11/14 Living History Reenactment
11 a.m. – 12 p.m. Join the Daughters of the American Revolution and historian dignitaries as they commemorate the resignation of William Houston in 1976 with a live reenactment by living history actors. Free. Market Street, Wilmington. Info: www.ncmarkers.com.

11/14 Crescent Moon Re-Launch
2–5 p.m. Join Crescent Moon for an open house to celebrate a re-launch of the gallery with door prizes, refreshments and special surprises. Crescent Moon, 24 North Front Street, Wilmington. Info: (910) 762-4207 or www.crescentmoonnc.com.

11/14 &15 Feast of the Pirates Festival
10 a.m. – 6 p.m. & 7– 11 p.m. (Saturday); 12–5 p.m. (Sunday). Family-friendly festival hosted by the Wilmington Harbor Enhancement Trust featuring a pirate invasions, kids' treasure hunt and pirate costume contest, vendor booths, live music, games, food trucks and beer garden. A 21 and up party will be held Saturday night featuring live music and dancing, pirate costume contest, cash bar and catered dinner buffet. Festival is free; party is $35/person, $60/couple. Port City Marina, 720 North Third Street, Wilmington. Info: (910) 777-2888 or www.feastofthepirates.com.

11/14 & 15 Chorale Concert
7:30 p.m. (Saturday); 4 p.m. (Sunday). Cape Fear Chorale presents "Magnificat in D", composed by J.S. Bach, and "Dettingen Te Deum", composed by G.F. Handel, accompanied by an orchestra. Winter Park Baptist Church, 4700 Wrightsville Avenue, Wilmington. Info: capefearchorale.org.

11/14 & 21 Youth Nature Program
10–11 a.m. Children discover nature through hands-on activities, games and hikes while exploring the park. Theme: "Fall Leaves and Colors." 11/14 (for ages 5–7); 11/21 (for ages 8–10). Admission: $3. Halyburton Park, 4099 South Seventeenth Street, Wilmington. Info: (910) 341-0075 or www.halyburtonpark.com.

11/15 Listen Up Concert
7 p.m. Listen Up Brunswick County presents singer/songwriter/acoustic guitarist John Gorka live in concert. Beverages available for purchase. Admission: $24. Proceeds benefit The Music Maker Relief Foundation. Southport Senior Center, 1513 North Howe Street, Southport. Info: (910) 754-2098 or www.listenupbrunswickcounty.com.

11/15 Live Music at BAC
8 p.m. American blues band The Wood Brothers perform live. Admission: $20–30. Brooklyn Arts Center, 516 North Fourth Street, Wilmington. Info: (910) 538-2939 or www.brooklynartsnc.com.

10/16–20 UNCW Writers' Week
Panel discussions, readings, workshops and related events that bring together local and national writers, students and lovers of literature. UNCW Campus, 601 South College Road, Wilmington. Info: (910) 962-7063 or uncw.edu/writers/writersweek.html.

11/17 One Man Show
7:30 p.m. Acclaimed British actor Julian Sands performs his one-man show, *A Celebration of Harold Pinter*, a collaboration with Nobel Prize-winning playwright and poet Harold Pinter about his life. Admission: $20–50. UNCW Kenan Auditorium, 515 Wagoner Drive, Wilmington. Info: (910) 962-3500 or uncw.edu/presents.

11/18 Southport Bird Walk
8:30–9:30 a.m. Join Wild Bird & Garden for a bird walk around Southport's beautiful historic district and waterfront. Free. Wild Bird & Garden, 105 East Brown Street, Southport. Info: (910) 457-9453 or www.wildbirdgardeninc.com.

11/19 National Philanthropy Day
7:30 a.m. Celebration which recognizes local individuals and businesses for their contributions to the community. Includes breakfast, networking and awards presentation. Admission: $35. Hilton Riverside, 301 North Water Street, Wilmington. Info: (910) 343-1901 or www.capefeargives.org.

11/19 Birding Trail Hike
8 a.m. – 12 p.m. Explore Greenfield Lake along the NC Birding Trail with a 2-mile hike. Transportation from Halyburton Park included. Admission: $10. Halyburton Park, 4099 South Seventeenth Street, Wilmington. Info: (910) 341-0075 or www.halyburtonpark.com.

11/19 Thankful Hearts Luncheon
11 a.m. Luncheon catered by Middle of the Island. Includes speakers from partner organizations and those served by the Harrelson Center. First Baptist Church Activity Center, 411 Market Street, Wilmington. Info: (910) 343-8212 or www.harrelsoncenter.org.

11/19 National Theatre Live
2 p.m. OLLI presents *Coriolanus*, Shakespeare's searing tragedy of political manipulation and revenge. Admission: $18–20. Osher Lifelong Learning Institute, 620 South College Road, Wilmington. Info: (910) 962-3195 or www.uncw.edu.

11/19 Museum Panel
7 p.m. "Community Conversation: Race in the Media". Hear how different local media outlets portrayed the Civil Rights movement then and now, and join a discussion of the media's role in race relations. Panel moderated by Rhonda Bellamy. Free. Cape Fear Museum, 814 Market Street, Wilmington. Info: (910) 798-4367 or www.capefearmuseum.com.

11/19 Album Release Concert
7:30 p.m. Wilmington native John Fonvielle will perform songs from his newly released album, *Rodeo*, and conduct a brief interview with radio host George Scheibner. Suggested donation: $10. MC Erny Gallery, 254 North Front Street, third floor, Wilmington. Info: (910) 540-3785 or whqr.org/topic/soup-nuts-live.

11/20 Southport Paint-n-Pour
4:30–6:30 p.m. Join artist Kathleen McLeod for a step-by-step art class. Art supplies provided; no painting experience necessary. Bring your own beverage. Admission: $35. Wild Bird & Garden, 105 East Brown Street, Southport. Info: (910) 457-9453 or www.wildbirdgardeninc.com.

11/20 Party in the Pines
6–9 p.m. The official kickoff for the Gingerbread & Lantern Festival. Includes live music, cocktails, hors d'oeuvres and desserts. Admission: $35–45. Cameron Art Museum, 3201 South Seventeenth Street, Wilmington. Info: (910) 395-5999 or breadandlights.org.

11/20 ChamberSoul
7:30 p.m. Singer/songwriter/cellist Shana Tucker performs a self-described ChamberSoul style of music, a hot blend of acoustic pop and soulful, jazz-influenced contemporary folk. Admission: $20–36. Thalian Hall, 310 Chestnut Street, Wilmington. Info: (910) 632-2285 or www.thalianhall.org.

11/20 & 21 Open Studio Show & Sale
5–8 p.m. (Friday); 10 a.m. – 5 p.m. (Saturday). The Open Studio Group's annual art show and sale featuring local artists Jodie Rippy, Betty Brown, Barbara Jamison, Jenny Wright, Dot Daughtry, Rena MacQueen and Anne Perkins. Wright Residence, 314 South Front Street, Wilmington. Info: (910) 520-9582.

11/20–22 Carolina Pine Music Festival
4–11 p.m. (Friday); 12 p.m. – 12 a.m. (Saturday); 12–11 p.m. (Sunday). Three-day celebration of art and music in downtown Wilmington. Includes food trucks, local vendors, live music, and work by featured artist Nick Mijak. Admission: $5–20. Brooklyn Arts Center (516 North Fourth Street), Satellite Bar & Lounge (120 Greenfield Street) and The Art Factory (721 Surry Street) in Wilmington. Info: carolinapineproductions.weebly.com.

11/20–22 Seaglass Salvage Market
9 a.m. – 5 p.m. (Friday & Saturday); 12–5 p.m. (Sunday). Monthly indoor/outdoor market features up-cycled, recycled and repurposed furniture and home décor items, salvage pieces, yard and garden décor, jewelry and local honey. Location: 1987 Andrew Jackson Highway, Leland. Info: www.seaglasssalvagemarket.com.

11/21 Camellia Show & Sale
10 a.m. – 4 p.m. Fall flower show and sale hosted by the Tidewater Camellia Club. Features prize-winning blooms grown by club members and local residents plus educational demos and floral displays. Free. New Hanover County Arboretum, 6206 Oleander Drive, Wilmington. Info: (910) 509-1792 or www.tidewatercamelliaclub.org.

11/21 Art for the Masses
10 a.m. – 5 p.m. A community tradition featuring the work of more than 100 local artists who retain 100 percent of the proceeds from sales. Door donations help fund public art projects at the university. Free. UNCW Burney & Warwick Center, 601 South College Road, Wilmington. Info: (910) 962-2522 or uncw.edu/artforthemasses.

11/21 Justice Program
11 a.m. & 1 p.m. "What's Wrong with Different?" A YMCA racial justice program for children that allows them to reflect on differences and similarities between humans and encourages dialog around words such as "culture", "ancestors" and "melanin". Registration required. Free. Cape Fear Museum, 814 Market Street, Wilmington. Info: (910) 798-4367 or www.capefearmuseum.com.

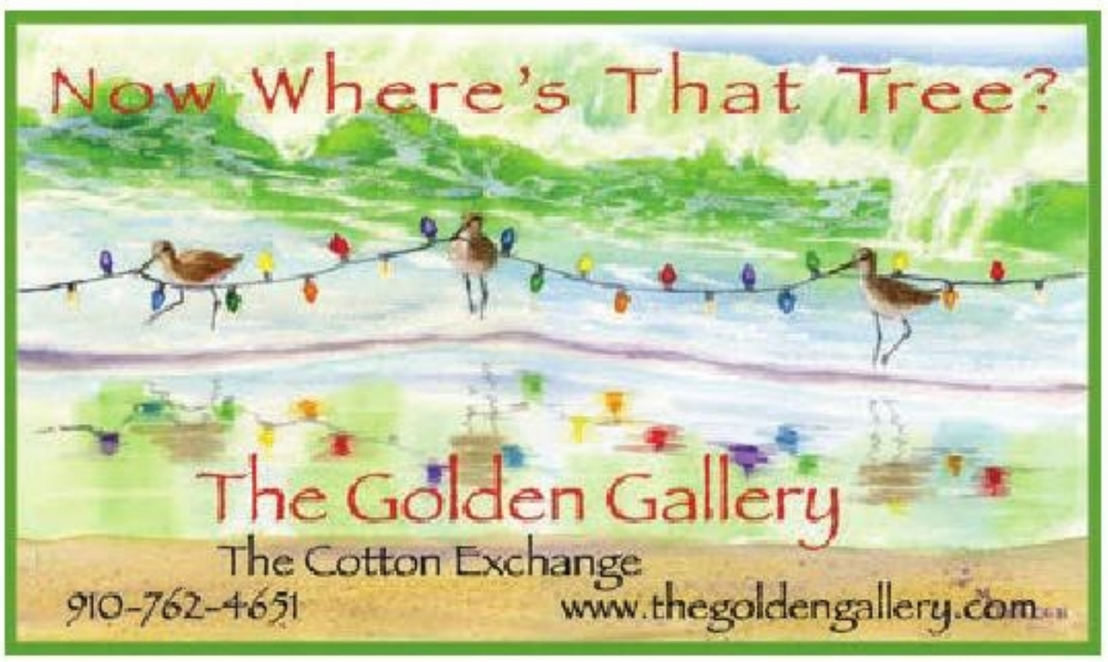
11/21 International Games Day
1–4 p.m. Enjoy free family fun for International Games Day. NHC Main Library, 201 Chestnut Street, Wilmington. Info: (910) 798-6300 or www.nhclibrary.org.

11/21 Health Care Heroes
5:30–10 p.m. Annual celebration that brings together the Wilmington area medical community and its supporters, recognizes individual excellence and awards scholarships to up-and-coming members of the health care community. Evening includes a cocktail reception, awards ceremony, food from A Thyme Savor, music by The Imitations, dancing and more. Admission: $60. Union Station, 502 North Front Street, Wilmington. Info: www.wilmingtonbiz.com.

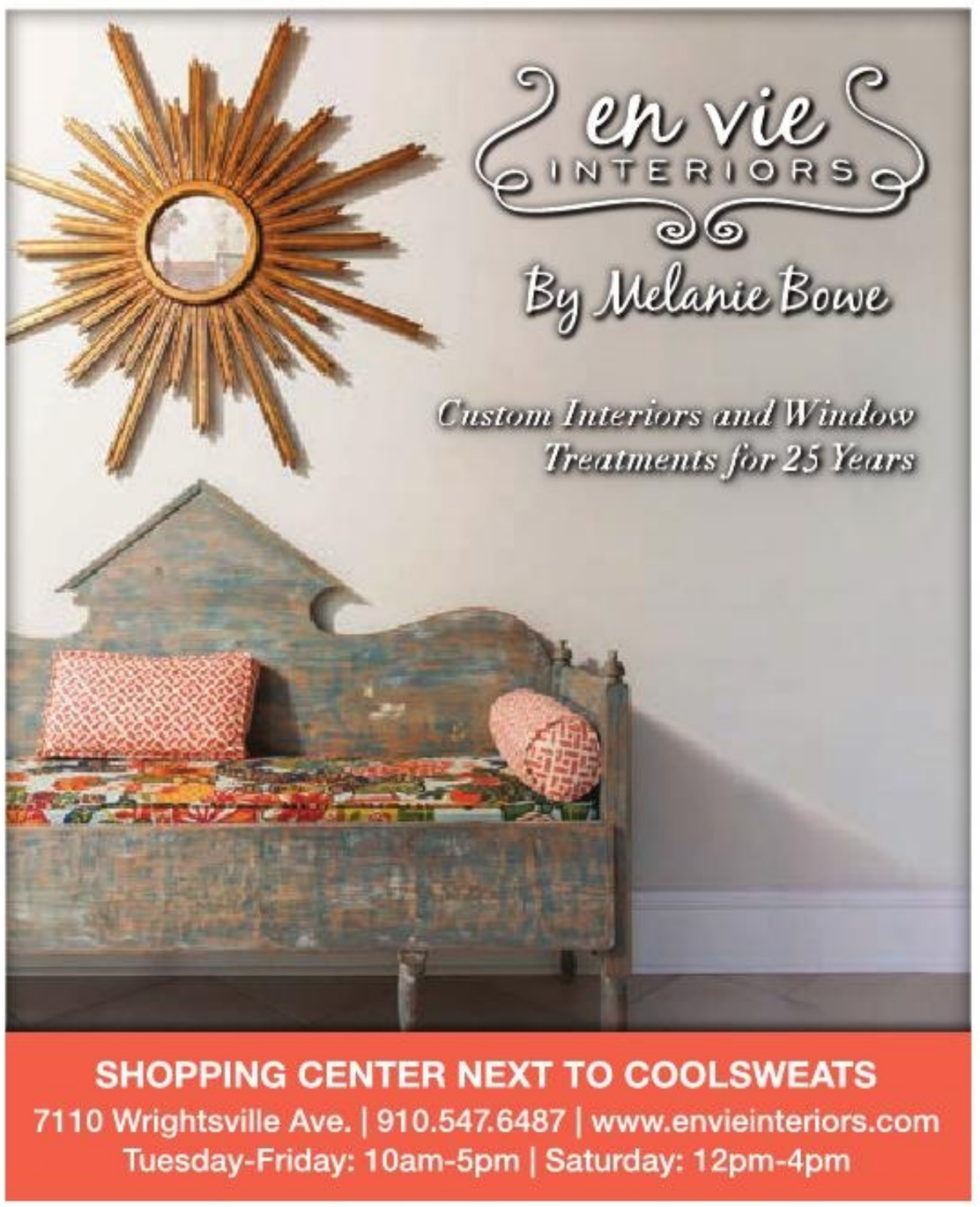
11/21 Art Exhibition
6–9 p.m. Gala exhibition for the No Boundaries International Art Colony featuring the work of twelve artists. Exhibit on display through 12/31. CFCC Wilma W. Daniels Gallery, 200 Hanover Street, Wilmington. Info: (910) 362-7000 or cfcc.edu/blogs/wilmagallery.

11/21 Symphony Orchestra Concert
7:30 p.m. Mozart's Symphony No. 28 and Hindemith's Symphony: Mathis der Maler with tubist Daniel Johnson perform Vaughan Williams' *Tuba Concerto*. Admission: $6–27. UNCW Kenan Auditorium, 515 Wagoner Drive, Wilmington. Info: (910) 962-3500 or www.wilmingtonsymphony.org.

11/21 & 28 Holiday Market
9 a.m. – 3 p.m. Get a jumpstart on your holiday shopping while supporting local artisans. Shop from dozens of local vendors offering handmade art and gifts. Ocean Front Park, 105 Atlanta Avenue, Kure Beach. Info: (910) 458-8216 or www.townofkurebeach.org.



so much to be
Thankful
for this year...
especially
you!
Tin & Oak
Previously Loved Furniture
and Home Decor
Brooklyn Arts District | 709 North 4th Street, Suite 101 | 910.762.0062 | Like us on Facebook



11/21–12/6 Bread & Lights
10 a.m. – 6 p.m. (Monday – Sunday); 10 a.m. – 9 p.m. (Wednesday – Thursday). CAM fundraiser showcasing amazing gingerbread creations and originally designed lanterns in a community exhibition/competition. Cameron Art Museum, 3201 South Seventeenth Street, Wilmington. Info: (910) 395-5999 or breadandlights.org.

11/23 & 24 Youth Nature Program
10–11 a.m. Children discover nature through stories, songs, hands-on activities, hikes and crafts. Theme: "Gobble, Gobble." Admission: $3. Halyburton Park, 4099 South Seventeenth Street, Wilmington. Info: (910) 341-0075 or www.halyburtonpark.com.

11/23 & 24 Christmas by the Sea
6:30–8:30 p.m. Family-friendly holiday activities on the boardwalk. Includes hot chocolate, visits with Santa, storytelling by the fire, live nativity scene, caroling, holiday-themed movies, puppet shows and arts and crafts for kids. Boardwalk, Carolina Beach Avenue, Carolina Beach. Info: (910) 458-8434 or www.facebook.com/Xmasbythesea.

11/23–12/6 Festival of Trees
9 a.m. – 5 p.m. Wander through a winter wonderland of trees sponsored and decorated by local businesses and organizations. Admission: $8.95–10.95. Proceeds benefit Lower Cape Fear Hospice & Life Care Center. NC Aquarium at Fort Fisher, 900 Loggerhead Road, Kure Beach. Info: (910) 796-8099 or www.lcfhfoundation.org.

11/26 Habitat Turkey Trot
7 a.m. 5K and 1-mile run featuring Thanksgiving-themed costumes, food and awards. Admission: $15–45. Proceeds benefit Habitat for Humanity. Wrightsville Beach Park, 321 Causeway Drive, Wrightsville Beach. Info: (910) 232-7532 or www.capefearhabitat.org.

11/26 Gallop for the Gravy
8 a.m. 5K run through Forest Hills with refreshments and homemade pies waiting at the finish line. Admission: $30. Proceeds benefit the Full Belly Project, Nourish NC and Mother Hubbard's Cupboard. Wilmington Family YMCA, 2710 Market Street, Wilmington. Info: (910) 616-7788 or www.facebook.com/GallopfortheGravy.

11/27 Wrightsville Tree Lighting
5 p.m. Tree lighting ceremony complete with hot chocolate, caroling and a visit from Santa, Mrs. Claus and the Elf Patrol. Free. Wrightsville Beach Park, 321 Causeway Drive, Wrightsville Beach. Info: (910) 256-7925 or www.towb.org.

11/27 Downtown Tree Lighting
5:30 p.m. Downtown Christmas tree lighting featuring live music, caroling, warm refreshments, a visit from Santa and Mrs. Claus, and a holiday marketplace. Free. Riverfront Park, Water Street, Wilmington. Info: (910) 254-0907 or www.dbawilmington.org.

11/27 Fourth Friday
6–9 p.m. Downtown galleries, studios and art spaces open their doors to the public in an after-hours celebration of art and culture. Free. Various venues in Wilmington. Info: (910) 343-0998 or www.artscouncilofwilmington.org.

11/27 Flotilla Launch Party
7 p.m. Kick off the Flotilla weekend with dinner, dancing, heavy hors d'oeuvres, cash bar, live entertainment by The Embers and Craig Woolard, and a live auction. Admission: $30. Blockade Runner Beach Resort, 275 Waynick Boulevard, Wrightsville Beach. Info: (910) 256-2120 or www.ncholidayflotilla.org.

11/27 Lighting at the Lake
7 p.m. Lighting ceremony complete with Santa, musical entertainment and Honor Guard display from local Cub Scouts to kick off the month-long Island of Lights Festival. A one-mile walk around the lake offers views of the festive lighted displays. Free. Carolina Beach Lake Park, Atlanta Avenue, Carolina Beach. Info: (910) 458-5507 or www.pleasureislandnc.org.

11/27 & 28 Enchanted Airlie
5–7 p.m. & 7–9 p.m. Half-mile self-guided stroll through the gardens featuring festive lights, music and spectacular holiday displays. Visit with Santa and enjoy hot chocolate, cookies and popcorn from local food vendors. Tickets must be pre-purchased. Admission: $12–27. Airlie Gardens, 300 Airlie Road, Wilmington. Info: (910) 798-7700 or www.airliegardens.org.

11/27–1/1 Island of Lights Festival
Pleasure Island comes alive for the holiday season with endless family-friendly entertainment. Includes lighted displays, concerts, parade, flotilla, tour of homes and more. Various locations in Carolina Beach and Kure Beach. Info: (910) 458-5507 or www.islandoflights.org.

11/28 Jingle Bell Breakfast
8:30 a.m. Buffet breakfast, story time in the trees, holiday activities and a visit with Santa and Mrs. Claus. Part of the Gingerbread & Lantern Festival; for children ages 3–8. Admission: $15–20. Cameron Art Museum, 3201 South Seventeenth Street, Wilmington. Info: (910) 395-5999 or www.cameronartmuseum.org.

11/28 Festival in the Park
10 a.m. – 4 p.m. A highlight of the Flotilla weekend, this outdoor festival features arts and crafts booths, an antique car show, festival food, and a childrens' area with inflatable slides and bounce houses, coloring contest, Arab Choo Choo and more. Wrightsville Beach Park, 321 Causeway Drive, Wrightsville Beach. Info: (910) 256-2120 or www.ncholidayflotilla.org.

11/28 Santa at Mayfaire
11 a.m. – 3 p.m. & 4–7 p.m. (Monday – Saturday); 12–5 p.m. (Sunday). Capture your child's holiday memory of their visit with Santa at the Santa Village. Professional photos available. Santa welcomes children, adults, pets and anyone in the holiday spirit! Open through 12/24. Santa Village at Mayfaire (former Main Street Sports Bar & Café), 1055 International Drive, Wilmington. Info: (910) 256-5131 or www.mayfairetown.com.

11/28 NC Holiday Flotilla
6 p.m. Celebrate the holidays coastal-style with a lighted boat parade on the water followed by a traditional fireworks display. National and local celebrity judges and spectators will vote for their favorite. Free for spectators. Entry fee: $25/boat. Banks Channel, Wrightsville Beach. Info: (910) 256-2120 or www.ncholidayflotilla.org.

11/28 & 29 Family Weekend
12–4 p.m. Family weekend at Poplar Grove Plantation features arts and crafts vendors, wagon rides, ponies, and maybe even a visit from Santa. Poplar Grove Plantation, 10200 US Highway 17 North, Wilmington. Info: (910) 686-9518 or www.poplargrove.org.

11/29 Turkey Trot Trail Run
9 a.m. 4-mile run and walk from Carolina Beach State Park Marina through pine forest trails and across wooden footbridges. Includes hot breakfast buffet and awards. Admission: $30–35. Carolina Beach State Park, 1010 State Park Road, Carolina Beach. Info: (910) 228-1864 or www.ncparks.gov.

WEEKLY HAPPENINGS

Monday – Wednesday Cinematique
7 p.m. Independent, classic and foreign films screened in historic Thalian Hall. Check online for updated listings and special screenings. Admission: $7. Thalian Hall, 310 Chestnut Street, Wilmington. Info/Tickets: (910) 632-2285 or www.thalianhall.org.

Tuesday Wine Tasting
6–8 p.m. Free wine tasting hosted by a wine professional plus wine and small plate specials all night. The Fortunate Glass, 29 South Front Street, Wilmington. Info: (910) 399-4292 or www.fortunateglasswinebar.com.

Tuesday Cape Fear Blues Jam
8 p.m. A unique gathering of the area's finest Blues musicians. Bring your instrument and join the fun. No cover charge. The Rusty Nail, 1310 South Fifth Avenue. Info: (910) 251-1888 or www.capefearblues.org.

Wednesday Farmers Market
8 a.m. – 1 p.m. Open-air market held on the front lawn of the historic Poplar Grove Plantation offering fresh produce, landscaping and bedding plants, herbs, baked goods, and the best in handmade art and craft items. Ends 11/18. Poplar Grove Plantation, 10200 US Highway 17 North, Wilmington. Info: (910) 686-9518 or www.poplargrove.org/farmers-market.

Wednesday T'ai Chi at CAM
12:30–1:30 p.m. Qigong (Practicing the Breath of Life) with Martha Gregory. Open to beginner and experienced participants. Admission: $5–8. Cameron Art Museum, 3201 South Seventeenth Street, Wilmington. Info: (910) 395-5999 or www.cameronartmuseum.org.

Thursday Yoga at the CAM
12–1 p.m. Open to beginner and experienced participants. Admission: $5–8. Cameron Art Museum, 3201 South Seventeenth Street, Wilmington. Info: (910) 395-5999 or www.cameronartmuseum.org.

Friday–Sunday Festival & Corn Maze
6–11 p.m. (Friday); 1–11 p.m. (Saturday); 1–6 p.m. (Sunday). Fall festival featuring a corn maze shaped like North Carolina, hay rides, farm animals, human foosball, giant slides, laser tag, toddler town, a barrel train, live entertainment and more. Open through 11/14. Hubb's Corn Maze, 10444 US Highway 421 North, Clinton. Info: (910) 564-6709 or www.hubbscornmaze.com.

Saturday Riverfront Farmers Market
8 a.m. – 1 p.m. Curbside market featuring local farmers, producers, artists, crafters and live music along the banks of the Cape Fear River. Products include fresh produce, herbs, flowers, meats, baked goods, canned items, wine, art and more. Ends 11/21. Riverfront Park, North Water Street, Wilmington. Info: (910) 538-6223 or www.wilmingtondowtown.com/events/farmers-market.

Saturday Literary History Tour
1:30 p.m. Explore the rich culture of this talented Southern town with a 90-minute walking tour of the literary history of downtown Wilmington. Old Books on Front Street, 249 North Front Street, Wilmington. Info: (910) 762-6657 or www.oldbooksonfrontst.com.

To add a calendar event, please contact Ashley at ashley@saltmagazinenc.com. Events must be submitted by the first of the month, one month prior to the event.

Port City People

Wilmington's Epicurean Evening
Benefit the Methodist Home for Children
Thursday, September 3, 2015

Photographs by Bill Ritenour

Paulette Fittshur, Regina Hawse

Beth & Mark Mendenhall

Ann & Joe Mann, Jim & Charlotte Bailey

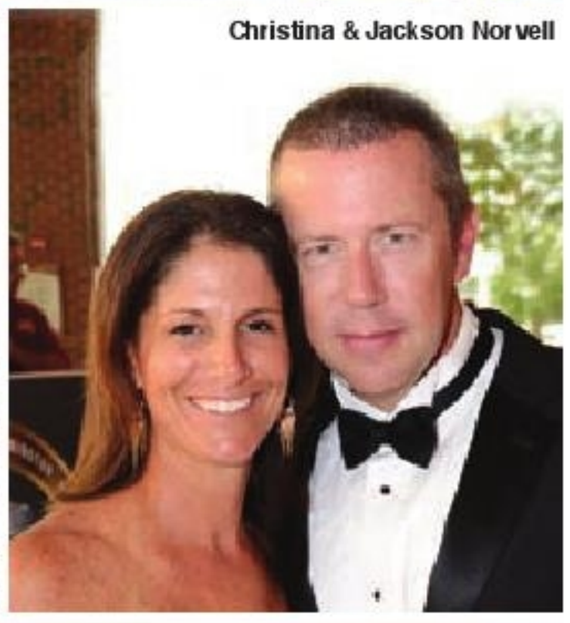
Tara Lain, Laura Mitchell

Michelle & John Savard

Tyler Cralle, Patrick Welker, Jackie Jordan

Kathy Webb-Ferretti, Nicholas Montoya, Christi Ferretti

Billy & Peggy Griffin


Christina & Jackson Norvell

Kristi & Derric Becker

Bagel Capuano, Julie Durham

Bettina & Rev. Duke Lackey

Port City People

2nd Annual She ROCKS Inc. Fundraiser Luncheon

Thursday, September 17, 2015

Photographs by Bill Ritenour

Sarah Jenkins, Christi Brown, Philip Brown, Jennifer Magill, Jackie Whitaker, Madonna Nash, Kimberly Benson, Stephanie Johnson

Beth Quinn, Mary Barto, Louise McColl, Nancy Guyton

Kristen Dalton Wolfe, Julia Dalton

Linda Brown, Jean Pieper, Melanie Zuanich, Mike Brown, Kristi O'Keefe

Sandy Spiers, Sharon Laney, Jenna Curry

Dr. Walter Gajewski, Beth Quinn

Brittany Fountain

Wendy Wrigglesworth, Cynthia Dugan

Melisa Gallison, Whitney Leonard, Shannon Winslow, Michelle Hackman

Russ Bryan, Sharon Laney, Alex Kline

Port City People

Nature Play in the Park
Cape Fear Museum
Saturday, September 26, 2015
Photographs by Bill Ritenour

Alexa & Alison Pond

Nathaniel Carlton, James Williams

Andrew Talley

Scarlett & Katie Anguish

Mark Herbert

Amanda & Kaylee Emmert, Jordan Appel

Julie Taylor

Larue and Rory Frizzelli

Russell Large, Maya Walter

C.J. Downey, Hannah Wenrich, Eli Talley, Andrew & Andrea Talley

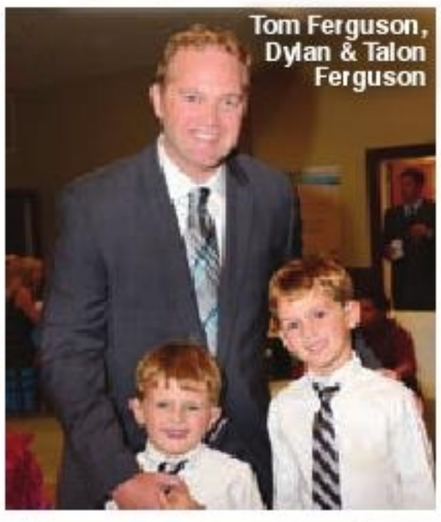
Port City People

5th Annual CARE Project Gala
Celebrate the Art of Hearing
Saturday, September 26, 2015
Photographs by Bill Ritenour

Kevin & Alex Demaeyer, Tim & Terri Demaeyer, Florence Marcinko

Wylene Booth McDonald, Dr. Johnnie Sexton, Luci Hosley

Amina Shade, Irina Djeniah, Mia Djeniah


Tom Ferguson, Dylan & Talon Ferguson

Nancy & Ned Ruffin

Mark Hosley, Dr. Johnnie Sexton, Aaron Wilharm

Bridgette & Allen Thomas

Taylor & Loren Baysden

Bob & Laura Kellogg

Veronica Bautista, Kelly Mercer

Kathryn Wilson, Rhonda Hall Stroud, Wylene Booth McDonald, Peter Clarkson

Port City People

Pink Ribbon Celebration Cocktail Party
New Hanover Regional Medical Center
Thursday, October 1, 2015
Photographs by Bill Ritenour

Heather Thornton, Patti Callihan Henry, Gladys Vasile

Lou Anne & John Williams

Kelley Evans, Nickie Ray

Renee Mangum, Wes Craven, Kate Deemer, Nick Meyer

Fernando Moya, Christian Miller, Gina Andrews

Sandy Spiers, Maxine LeBouef, Lindsay Harkey, Sharon Laney, Steve Grafton

Nicole Kaiser, Kinsey Russel, Trish Draughon

Andrew & Melissa Fallis

Linda McKinney, Mary Barto

Scott Girdwood, Lora Hampton

Kathryn & Stephen Colacchio

Esther Hahn, Brian Mitchell

Thankful to My Dark Roots

November slides onto the star chart before you can say Butterball

By Astrid Stellanova

Let's hear it for the letter T, Star Children and lovers of Sesame Street: tailgating, touchdowns, Thermos bottles filled with hot buttered rum – YUM! – and I'm just describing the refereed action in the backseat of my boyfriend Beau's muscle car. Thanksgiving is family time, and family is a blessing. You never know when you might need a kidney. Enjoy your T-Day – Ad Astra

Scorpio (October 23–November 21)
If you want something specific, Honey, why can't you just say so? The very idea of giving the hairy eyeball as a firm directive just ain't cutting it. This is a month that marks the anniversary of an event you don't always mention. Some close to you know your age, but not all. If you can disclose more, and reserve less, you will find yourself irresistible to the opposite sex and impossible to ignore. I don't mean everybody is eager to know where you buy your collard greens or your dental cream; I mean your admirers want to know what makes unique little you tick. Don't gum up the works on your big day. For once, just relax and enjoy it. You've come a very long way, and I ought to know because my Mama is a Scorpio.

Sagittarius (November 22–December 21)
Somebody close to you must think they can interpret dreams. Darling, you have got to stop keeping your mind so open your brains are likely to fall out, as the cards say. OK, maybe I am the card. Listen here, you are way too vulnerable right now to let others tell you what you think. Only you know. Push back against Miss Pushy Galore.

Capricorn (December 22–January 19)
Bet you want to bait you a hook and get fishing. Nothing wrong with dropping out for a few days and seeing what bites. Dangle that hook in your favorite spot and let all your cares slip away. A little time with your hook in the water is just what the doctor ordered, as you have spent the year trying your best just to keep all your bait in the bucket. Who knows what bait is going to work till you try it? You know what I am talking about, Sweetheart; don't make me spell it out.

Aquarius (January 20–February 18)
There were at least two times lately that somebody you look up to looked down on you. Well, actually, they aren't any deeper than a bathtub. And some pretty shallow emotions ran through those waters, Honey. It is time for you to drain the tub and move on, which is not what you want to hear. They just think their farts in the bathtub make rainbows, but they absolutely do not. Towel off, take your rubber ducky, and move on.

Pisces (February 19–March 20)
I'd wager new folding money that a lost cause you have chased for a very long time is suddenly not lost at all. There are lots of reasons for you to celebrate, because you have held on when nobody with good sense or more to do would have given up. Take yourself to the movies and buy a tub of buttered popcorn and have yourself a big time. It was not the outcome you expected; it is much better than that, Sugar, and you kept the faith.

Aries (March 21–April 19)
Sometimes, you get all frozen up with fear like you are a shelter dog, which is conduct that does not become a Ram at all. Fear is not your friend – well, not unless we are talking about your personal finances, Honey. The holidays excite you, and you are very prone to max your cards out footing the bills for parties, gifts and good times. There's a whole lot to do this month, and so few to do it for you.

Taurus (April 20–May 20)
Are you out of your natural mind? You have a nice offer. I don't like to give advice, Honey, but OK, this time I will. Take it. Then, look up at the stars in the night sky and draw in a very deep, cleansing breath. Something is waiting for you, and you know it, and if you loosen up one teensy tiny bit, it will change your life. You may be just one collar button away from liberating yourself.

Gemini (May 21–June 20)
Honey, I bet you feel like you are wearing the road out going back and forth between Normal and Crazy Town. You are not the one making all the drama. Get still enough to realize there is a crazy-maker in your life. Love them but don't let them direct the traffic.

Cancer (June 21–July 22)
A little bit of you can go a long way, which is just telling you the honest truth. Your friends aren't going to tell you because when you are at your best it is all worth it. It ain't a show of personal mystique to just be a crackpot. Here's a little something to think about: God gave you two ears and one mouth. Perhaps a sign to listen more than you talk.

Leo (July 23–August 22)
Sugar, when things get this scary for you, there are two impulses that get a hold of you, and you know they are Benedict and Arnold. You never met a man you couldn't blame, right? If you betray others, it only isolates you more from the star you could be. It is going to be tempting to throw somebody under the bus, but don't. Remember, it's the holiday season, so practice self-control.

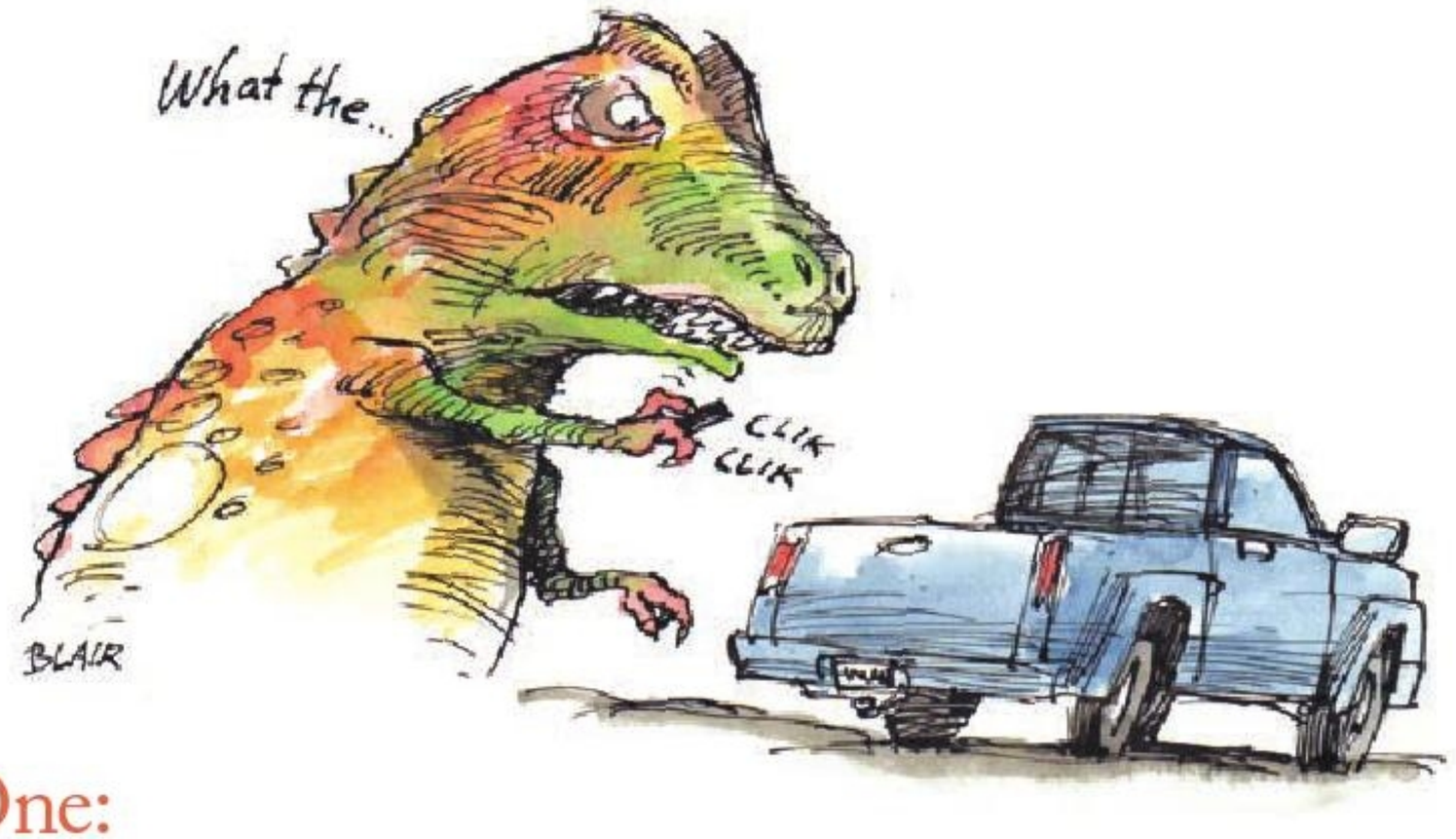
Virgo (August 23–September 22)
Makes my nerves act up just thinking about all the possibilities for you this month. You are at a junction that could be pretty significant. I believe if you can tamp back your fears about moving forward, and also listen to someone close to you, whose counsel matters, this convergence of events is going to set the stage for a life-changing possibility. Hint: It won't be an alien abduction.

Libra (September 23–October 22)
You could have been a spoiled, miserable person but, you opted to be the person everyone goes to with their problems. Stressed is just desserts spelled backward, Honey. Banana pudding won't cure the common cold, but it might make you feel like you can have it all and top it with whipped cream. Do something to cure the feeling you need a little TLC.

For years, Astrid Stellanova owned and operated Curl Up and Dye Beauty Salon in the boondocks of North Carolina until arthritic fingers and her popular astrological readings provoked a new career path.

Technical Complications

In the fast-breaking info world, I'm a little lost in space



By Clyde Edgerton

Tech Day One:

For the first time I am talking an essay into a cellphone, and it is writing down the essay on the screen as I speak.

Do dictation apps, chips in our heads, invisible microphones, podcasts, etc., mean writing and reading are on the way out?

You say, "We'll still need to read the word 'Stop' on a stop sign."

A car can be programmed to stop at all the right places.

"What about exit signs in crowded theaters — in case of fire?"

A round green light could replace exit signs. Like at a stop light. Go — green. Stop — red.

Tech Day Two:

This morning I find that I can't open my car door with the unlock button (indicated by symbol, not word) on the key fob.

My battery is dead.

I try to remember which interior lights I might have left on.

With the doors locked and no battery power, I wonder how I am going to open the truck door to release the hood latch so that I can recharge the battery. Hummm. I call my buddies at Advanced Auto.

"Hello," someone says.

"Is this Mike?"

"This is Wes."

"Wes, I got a little problem. My car's locked and the battery's dead so the fob won't open a door. Is there some kind of secret way to get the hood open to recharge the battery?"

"Do you have the, ah, car key?"

"The car key? Oh . . . Yes . . . Yes, I do. Thanks, Wes. And would you please not tell any of the boys about this phone call?"

Tech Day Three:

Today, at an estate sale, my 10-year-old son buys a 1980s solar-run calculator. He delights in this simple tool (no recharging needed).

It occurs to me that if we circle back and go no further than the tech advances of the 80s, we'll be reading paper and cloth books, sitting outside, talking to each other, looking at each other, and we'll also have time to sit in a chair in the yard and lean back and look into the sky and talk about what we see way up there — day or night.

Flashback: Recently, a friend of mine sat with me and friend No. 2 on the deck of No. 2's mountain cabin. On occasional nights, Friend No. 1 names constellations, spouts Greek mythology and recalls star names while pointing into the sky. He repels technology like a magnet turned backward. He had found me the day before with a topographic map and a compass. He shuns GPS and cellphone.

There on the deck, friend No. 2 pointed his iPhone toward the sky, demonstrating how a new app enabled his phone to show and name constellations.

I feared I was witnessing the prelude to a homicide.

Non-tech Day One:

Cause for pause: Without written fiction, poetry and nonfiction, we'd have to hear someone's idea of speaking voices — tone, accent, emphasis. Our imaginations would have their legs cut from beneath them.

Tech Bedtime:

I find and read my 12-year-old son a short paper letter I'd handwritten to him when he was two months old (2003). When I finish, he says, "That was before touch screen."

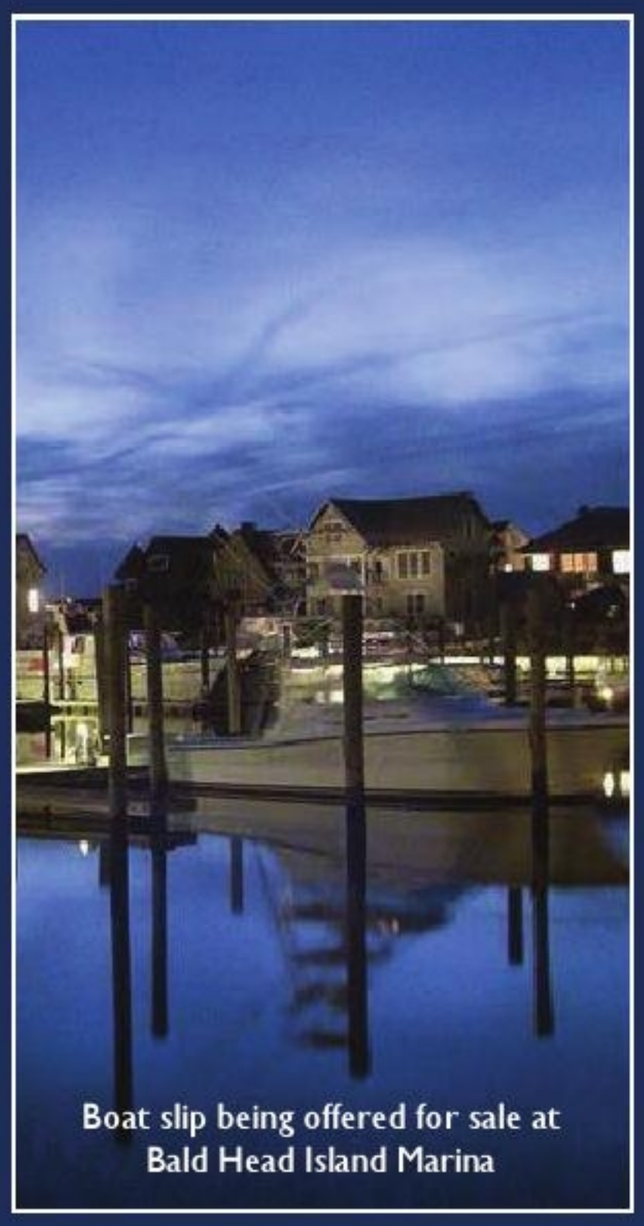
"Right," I say.

"When I'm real old," he says, "I can say [he uses his old person voice], 'I was a kid back before touch screen, when you had to punch a bunch of buttons to do anything.' And they'll say, 'Oh, your fingers must have gotten tired,' and I'll say, 'They certainly did.'"

I say, "We need to scan and save those old letters I wrote to you, so they will last forever."

Clyde Edgerton is the author of ten novels, a memoir and a new work, Papadaddy's Book for New Fathers. *He is the Thomas S. Kenan III Distinguished Professor of Creative Writing at UNCW.*

ILLUSTRATION BY HARRY BLAIR



Boat slip being offered for sale at
Bald Head Island Marina

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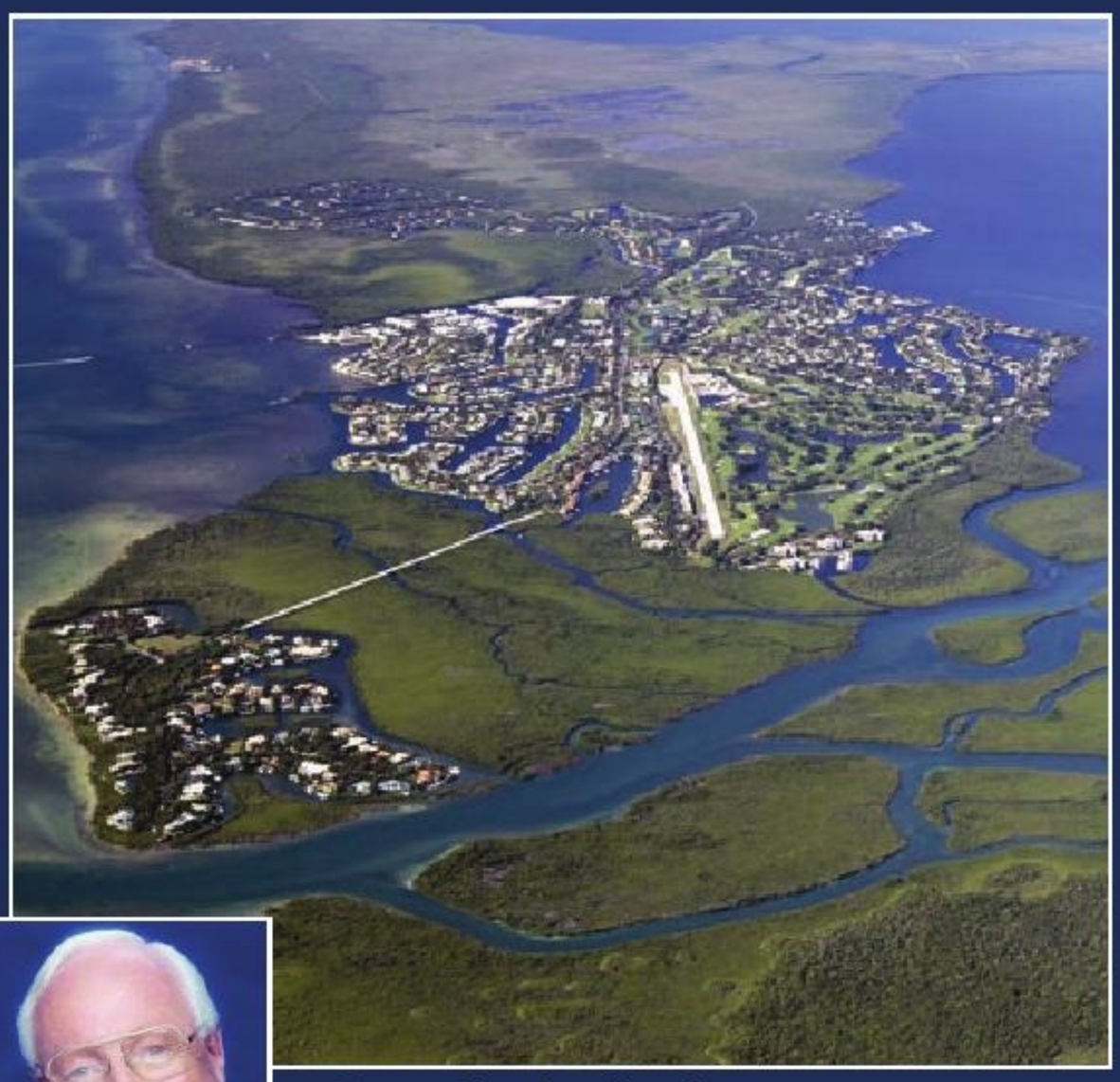

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